

Starters

Jerusalem Artichoke Soup with truffle oil v	£8.95
Mackerel Pate with pickled gherkins, salsa verde and toast	£8.95
King Prawns Sautéed in shallots, white wine and garlic	£12.25
Slow Roasted Crisped Pork Belly with mild mustard and apple compote	£8.95
Shallot & Mushroom Potato Cake, tomato & rocket salad, balsamic & grain mustard mayo (Vegan)	£8.25
Pan Fried Scallops with parsnip puree, micro salad, balsamic reduction and parsnip crisps	£12.75
Mushroom Risotto with truffle oil and Twineham Grange shavings v	£8.55
<i>Served as a main course</i>	£16.25

Main Course

Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad	£25.75
Chargrilled Lamb Rump with sweet potato mash, tender stem broccoli and rosemary jus	£20.75
Confit Duck Leg with braised red cabbage, mashed potato and red wine jus	£17.25
Seabream Fillet with Mediterranean vegetables, salsa verde & roasted red pepper dressing	£18.95
Salmon en Croute with spring onion mash and a white wine, spinach & watercress cream sauce	£17.95
Aubergine Alla Parmigiana with lightly spiced tomato & Provençal vegetable ragu and a cucumber and rocket salad v	£16.25
Potato Gnocchi, rocket pesto, sun blushed tomatoes, toasted almonds and grated lemon (Vegan)	£15.95

Side Orders

French fries	£3.95	Mixed vegetables	£3.95
Mashed potato	£3.95	Mixed salad	£3.95
	Wilted spinach		£3.95

Desserts

Chocolate Fondant with vanilla ice cream (please allow 12 minutes)	£6.95
Blackberry & Apple Crumble with Custard	£6.95
Sticky Toffee Pudding with white chocolate ice cream	£6.95
Orange & Saffron Poached Pear, cinnamon mascarpone & toffee sauce (Vegan option available)	£6.75
Strawberry Cheesecake	£6.95
Trio of Sorbets (Mango, Lemon & Raspberry) (Vegan)	£6.75
Selection of Cheeses with celery, grapes, ale chutney and water biscuits	£9.85

If you have any allergies or dietary requirements, please let your server know
You can follow us on Facebook, Twitter & Instagram
Art by www.nicholasjuett.co.uk

