

## Starters

Jerusalem Artichoke Soup with truffle oil <b>V</b>	£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 <b>(Vegan)</b>	£8.25
Grilled English Asparagus with soft poached egg & vinaigrette dressing <b>V</b>	£7.95
Mushroom Risotto with truffle oil and Twineham Grange shavings <b>V</b>	£8.55
<b>Served as a main course</b>	<b>£16.25</b>

## Main Course

Roast Sirloin of Beef, roast potatoes, carrots, broccoli, beans, Yorkshire pudding & red wine jus	£21.75
Roast Rump of Lamb, roast potatoes, carrots, broccoli, beans, Yorkshire pudding & rosemary jus	£20.75
Seabream Fillet with Mediterranean vegetables, salsa verde & roasted red pepper dressing	£18.95
Confit Duck Leg with braised red cabbage, mashed potato and red wine jus	£17.25
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 <b>V</b>	£16.25
Potato Gnocchi, rocket pesto, sun blushed tomatoes, toasted almonds and grated lemon <b>(Vegan)</b>	£15.75

## 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 <b>(Vegan option available)</b>	£6.75
Strawberry Cheesecake	£6.95
Trio of Sorbets (Mango, Lemon & Raspberry) <b>(Vegan)</b>	£6.75
Selection of Cheeses with celery, grapes, ale chutney and water biscuits	£9.85