

Starter

Jerusalem Artichoke Soup *with truffle oil* ✓ £9.85

Slow Roasted Crisped Pork Belly *with mild mustard and apple compote* £9.75

Mushroom Risotto *with truffle oil & Twineham Grange Shavings* ✓ £9.75 (**Served as a main** £17.75)

King Prawns *sautéed in shallots, white wine and garlic* £13.95

Pan Fried Scallops *with pea puree, micro salad, balsamic reduction and parsnip crisps* £14.75

Potted Crab *with lumpfish caviar and toasted brioche* £9.85

Crispy Duck Salad *with spring onions, cucumber, mixed leaves & hoi sin dressing* ✓ £9.85

Shallot & Mushroom Potato Cake *with tomato & rocket salad, balsamic & grain mustard mayo* ✓£8.95

Main

Beef Wellington *with mashed potato, spinach & red wine jus* £33.75

Chargrilled Rib-Eye Steak *with truffle butter, French fries and mixed leaf salad* £31.50

Confit Duck Leg *with mashed potato, braised red cabbage and red wine jus* £23.95

Pan Roasted Halibut Fillet *with new potato cake, spinach, sugar snap peas and parsnip purée* £29.75

Salmon En Crouete *with spring onion mashed potato and a spinach, watercress & white wine cream sauce* £26.95

Potato Gnocchi *with black truffle, exotic mushrooms & sun blushed tomatoes* ✓£17.95

Aubergine Alla Parmigiana ✓ £17.95

with lightly spiced tomato & Provencal vegetable ragu and a cucumber and rocket salad

Side

French Fries £4.25

Mashed Potato £4.25

Wilted Spinach £4.25

Vegetables £4.25

Mixed Salad £4.25

Dessert

Chocolate Fondant *with vanilla ice cream (please allow 12 minutes)* £7.50

Strawberry Cheesecake £7.50

Blackberry and Apple Crumble *with Custard* £7.50

Sticky Toffee Pudding *with white chocolate ice cream* £7.50

Orange & Saffron Poached Pear, *cinnamon mascarpone & toffee sauce* £7.50 (**Vegan option available**)

Raspberry Crème Brûlée £7.50

Trio of Sorbets (Passion Fruit, Lime & Raspberry) ✓£7.25

Selection of Cheeses *with celery, grapes, ale chutney and water biscuits* £11.95