

Starter

Jerusalem Artichoke Soup *with Truffle oil* ✓ £9.95

Slow Roasted Crisped Pork Belly *with mild mustard and apple compote* £9.95

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* £14.25

Pan Fried Scallops *with pea puree, micro salad, balsamic reduction and parsnip crisps* £15.75

Smoked Mackerel Paté *with gherkins, salsa verde and toasted brioche* £10.95

Goats Cheese & Beetroot Salad *with sun blushed tomatoes, walnuts and a honey & mustard dressing* ✓ £10.75
Vegan Option available

Shallot & Mushroom Potato Cake *with tomato & rocket salad, balsamic & grain mustard mayo* ✓ £9.25

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* £31.75

Confit Duck Leg *with mashed potato, braised red cabbage and red wine jus* £26.75

Sea Trout Fillet *roasted new potatoes, tender stem broccoli & a saffron and prawn cream sauce* £28.75

Cod Fillet *with mashed potato, Puy lentils, Chorizo and lemon oil* £28.75

Potato Gnocchi *with black truffle, exotic mushrooms & sun blushed tomatoes* ✓ £18.50

Aubergine Alla Parmigiana ✓ £18.50

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)* £8.00

Strawberry Cheesecake £8.00

Apple & Blackberry Crumble *with custard* £8.00

Sticky Toffee Pudding *with white chocolate ice cream* £8.00

Raspberry Crème Brûlée £8.00

Orange & Saffron Poached Pear, *cinnamon mascarpone & toffee sauce* £8.00 (**Vegan option available**)

Trio of Sorbets (Passion Fruit, Lime & Raspberry) ✓ £8.00

Selection of Cheeses *with celery, grapes, ale chutney and water biscuits* £12.25