

DINNER MENU

2 course £16 / 3 courses £20

STARTERS

Chicken Liver Parfait, Brioche Toast & Fig Relish (su) (m) (g) (e)
Gin Cured Gravavlax, Salmon Caviar, Pickled Beetroot & Cress (f) (su)
Squash Soup, Crispy Sage, Hazelnut & Truffle Oil (vg) (gf) (df) (tn)

MAIN COURSES

Mussels Marinieres, House Focaccia (mo) (m) (g)
Pork Belly, Mash, Spinach & Thyme Jus (m) (c) (gf)
Mushroom Bolognaise (vg) (g) (c) add Parmesan (m)

PUDDINGS & CHEESE

Apple Parfait, Champagne Granita, Granola (e) (m) (su) (tn) (gf)
Sticky Toffee Pudding, Toffee Sauce, Banana & Honeycomb Ice-Cream (m) (e) (g)
Choice of 2 Artisanal Cheeses, Artisanal Crackers & Fig Relish (g) (m)
Gluten Free Vegan Sticky Toffee Pudding available (df) (gf) (vg)

(c) celery (g) cereals that contain gluten – including wheat (such as spelt and Khorasan), rye, barley and oats (cr) crustaceans – such as prawns, crabs and lobsters (e) eggs (f) fish (l) lupin (m) milk (mo) molluscs – such as mussels and oysters (mu) mustard (tn) tree nuts – including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts (p) peanuts (se) sesame seeds (so) soybeans (su)

sulphur dioxide and sulphites (if they are at a concentration of more than ten parts per million) (gf) Gluten Free (df) Dairy Free (vg) Vegan

