



Pre Order Menu

2 courses £39 per person

3 courses £45 per person

NIBBLES

Nocellara olives / 4 | Tempura gherkins with chilli mayo / 5
Trio of artisan breads / 7 | Honey & sherry glazed Spanish chorizo / 6

STARTERS

Roasted red pepper, tomato & squash soup, croutons, crème fraiche

Wild mushroom, spinach & confit onion on toasted sourdough with truffled parmesan

Dingley dell prosciutto & bresaola, celeriac remoulade, pickled beetroot, Aspall cyder dressing

Oak smoked salmon & avocado cocktail, Mary rose dressing, crostini

MAINS

Wild seabass fillet, basil & sundried tomato arancini, lobster aioli, samphire

Pan roast chicken supreme, sorrel & potato rosti, spring cabbage, sauce vierge

30-day dry aged sirloin steak with chunky chips, confit tomato & béarnaise sauce (Cooked pink) (£5 supplement)

Creamy polenta & goats' cheese, caponata, tempura artichoke, pesto

DESSERTS

Raspberry & white chocolate cheesecake, white chocolate & saffron ice cream

Dark chocolate rocky road terrine with honeycomb & salted caramel

Seasonal berry & apple crumble, clotted cream

Duo of British cheese crackers, plum chutney, quince jelly & grapes

SIDES

All / 6.00

Seasonal greens with toasted almonds & chilli | Hand cut chunky chips

New potatoes with pesto butter | Italian seasonal salad, house dressing

Please inform us of any allergies or intolerances when submitting your pre order.