



### Starters

Cannellini Bean Soup  
Confit garlic, crispy shallots, herb oil

Asparagus  
Soft boiled quail eggs, asparagus mayonnaise, pea shoots

Chicken and tarragon terrine  
Mustard, fennel, toast

Rabbit hash brown  
Carrot puree, pickled carrot, fried quail egg, brown sauce

Cu Prawn Cocktail  
Marie rose dressing, tomato fondue, watercress, lemon, brown bread

Potted crab  
Pickled radish, cucumber, lemon jelly

### Main Courses

Pork 3 Ways  
Belly, fillet, cheek, fondant potato, apple salad, carrot, cider

Confit breast of lamb  
Peas, mint, pickled beetroot, pommes puree

Steak and Chips  
8oz Sirloin steak, tomato tartare, home-made mushroom ketchup, oven dried tomatoes, hand-cut chips

Cornfed Chicken or Salmon Caesar  
Little gem hearts, ciabatta croutons, tempura anchovies, Caesar mayonnaise, jersey royals

Seabass  
Summer bean cassoulet, fennel puree

Goats cheese croquettes  
Pea and broad bean salad, caramelised onion mousse

### Sides and Sauces

Hand-cut skin on chips £1.95 Buttered new potatoes £1.95  
Honey glazed Chantenay carrots £1.95 Peas a la francaise £1.95  
Rocket, parmesan and balsamic dressing salad £1.95

Bearnaise Sauce £1.00 Truffle butter £1.00 Home-made mushroom ketchup

### Desserts

Strawberries and Cream  
Pannacotta, jelly, vanilla cream, white wine, honeycomb

Elderflower jelly  
Vanilla ice cream, blueberries

Pistachio cake  
Chocolate ganache, candied pistachios, pistachio ice cream

Chocolate and raspberry  
Brownie, sherbet, raspberry sorbet

### Selection of Ice Creams

Regional Cheese  
Artisan biscuits, celery, apricot chutney, watercress

One Course £16.95 Two courses £19.95 Three Courses £22.95