

# Dinner Menu

£42.50

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## **Crab Risotto**

Pickled Samphire

## **Organic Tomato & Goats Cheese**

Micro Leaves

## **Roasted Red Pepper Soup**

Basil Oil

## **Smoked Ham Hock & Chicken Ravioli**

Buttered Leeks

## **Seared Sea Scallop**

Black Pudding & Apple

(2.50) supplement

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## **Beef Striploin**

Charred Leek & Red Wine Jus

## **Monk Fish**

Spelt & Asparagus

## **Chicken**

Brioche Crumb & Savoy Cabbage

## **Confit Duck Leg**

Smoked Breast & Sweet Potato

## **Fresh Linguini**

Coconut & Lemongrass

All Mains Served with Glazed Carrots & Buttered Mash Potato

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## **Vanilla Crème Brûlée**

Raspberry Sorbet

## **Elderflower Panna Cotta**

Strawberry & Basil

## **Chocolate & Raspberry Tart**

Milk Ice Cream

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for details.