DINNER SAMPLE MENU
SNACKS
Nocellara Olives ..... 4
Salted Marcona Almonds ..... 4
Crusty Bread, Whipped Butter ..... 4
STARTERS
Curried Parsnip Soup, served with a Bread Roll (v) ..... 6
Steamed Mussels, Asian Spices and Coconut Cream ..... 9/15
Toasted Hazelnut, Crispy Pancetta and Goat's Cheese Salad ..... 12
Mousse de Canard, Ginger and Apricot Chutney, Crostini ..... 9.5
Oak Smoked Salmon, Parsley, Capers and Lemon, Brown Soda Bread ..... 10.5
Chicken Caesar Salad ..... 9/15
MAINS
Vegan Burger, Vegan Brioche, Relish, Dill Pickle, Lettuce, Tomato, French Fries (v) ..... 13
Add Vegan Cheese 1.50
$120 z$ Beef Burger, Brioche, Relish, Dill Pickle, Lettuce, Tomato, French Fries ..... 14
Add Applewood Smoked Cheddar 1.50
Pappardelle tossed with Mushroom and Spinach, Garlic Cream ..... 15
Lightly Battered Haddock Fillet, Crushed Peas, Chunky Chips, Tartar Sauce ..... 15
Pan Fried Chicken Breast, Artichoke and Truffle Risotto, Parmesan Shavings ..... 17.5
Roasted Cornish Cod, Samphire, Chorizo Foam ..... 24
Pan Seared Beef Fillet, Celeriac Puree, Burnt Shallot, Fondant Potato, Red Wine Jus ..... 36
SIDES ..... 3.75Parmesan Fries, Garden Leaf Salad with House Dressing, Seasonal Greens with Butter Emulsion
PIZZA
Garlic Bread - with herbs from our garden (add Mozzarella or Fresh Chilli +£1) ..... 8.5
Margherita - Tomato, Mozzarella, Basil ..... 11.5
Capricciosa - Artichoke, Mushroom, Salami, Wild Garlic ..... 12.5
Ortolana - Roast Pepper, Nduja, Rocket Pesto, Oregano ..... 12.5
Napoli - Anchovies, Capers, Olives, Sage ..... 12.5
Formaggio di Capra - Goats Cheese, Olives, Onion, Rosemary ..... 12.5
Kids' Size Pizza - please choose any of the above ..... 6.5

