## **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)  Add Vegan Cheese 1.50	13
12oz Beef Burger, Brioche, Relish, Dill Pickle, Lettuce, Tomato, French Fries  Add Applewood Smoked Cheddar 1.50	14
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	3.75
Parmesan Fries, Garden Leaf Salad with House Dressing, Seasonal Greens with Butter Er	nulsion
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