



## Summer Menu

Cream of tomato soup basil crème fraiche

Coronation chicken roulade, apricot agrodolce, crisp salad, croutes

Fried baby calamari, chorizo oil, Requito peppers, aioli Nero, Charred lemon

Roasted red pepper and beetroot, goat cheese arancini, balsamic pears, rainbow chard

Char-grilled asparagus wrapped in Parma ham, Hollandaise sauce, rocket and Parmesan cheese & sun-dried tomato puree

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Cushion of lamb, salsa Verde, confit carrots, salt baked celeriac and house jus

Supreme of chicken, baby vegetables, tarragon and scallion potato terrine, white wine jus

Fillet of cod, laksa sauce, coconut scented rice and a shrimp wonton

Caprese risotto, slow roast cherry tomatoes, fresh basil and buffalo mozzarella

10oz dry aged sirloin with fat chips, grilled tomatoes and pepper sauce (£5.00 supplement)

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Orange blossom mousse, roast white chocolate crumb, yuzu gel and a chocolate shard

Raspberry and elderflower tart, minted clotted cream, vanilla jus

Rich chocolate and chilli macaroon, lemon Chantilly cream, lime gel

Salted maple caramel and roast apple mille feuille, crème patisserie

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**2 courses for £17.95**

**3 courses for £21.95**

Side dishes: Fat Chips £3.50, Sweet potato fries £3.95, Mashed potato £2.95

Roast root vegetables £2.95, Side salad £2.95, Onion rings £2.95