

starters

wild mushrooms on toast (v) £4.95
chive & garlic cream, toasted
ciabatta and cress

pan-seared scallops £7.95
pea purée, purple sprouting broccoli, chive,
puff pastry tuile and belly pork croquette

**chive and goats cheese
cheesecake (v)** £6.95
panko crumb, spring onion, black pepper and
slow roasted heritage tomato salad

leek and potato soup (v) £4.95
crispy leeks and crusty bread

potted ham hock £5.95
chilli cheddar scones, traditional chutney
and cider dressed salad

The Spring menu

*Thinking of
spring flavours;
fennel, new season lamb
and fresh beans & peas
come to mind. Also
fresh mint & edible
flowers such as
lavender. Beautiful
flavours to cook with.
Now is the time of
year for eating!*

Mains

chicken stew (gf) £10.95
crispy skin chicken breast, crispy bacon, baby leeks,
portobello mushroom, new potatoes and fine beans

lamb two-ways (gf) £14.95
herb crusted rack, mini shepherd's pie, broad beans,
garden peas, mange-tout, mint lamb broth and pearl
barley

pan-fried sea bass (gf) £13.95
clams, samphire, slow-roasted heritage tomatoes, roasted
rosemary new potatoes and rocket

risotto primavera (gf)(v) £9.95
peas, purple sprouting broccoli, herb oil, broad beans,
fine beans, puff pastry tuile and watercress

pork and fennel (gf) £10.95
slow-braised belly pork, bubble and squeak, buttered
leeks, crackling, candied fennel and red wine & fennel
sauce