



# Dinner Menu

## Starters

### Pan Seared King Scallops

*Pea puree, caramelised pancetta, blackened onions, parmesan foam*  
£8.50

### Mini Pulled Pork Galantine

*Caramelised cider apple tarte tatin*  
£7.50

### Shredded confit chicken

*Sweet chilli dressing, mixed salad & chicken crackling*  
£6.95

### Crispy Tempura Vegetables

*Lightly battered seasonal vegetables, sweet chilli dipping sauce*  
£6.50

## Mains

### Roasted Breast of Chicken

*Celeriac espuma, roast floret of cauliflower, tender stem broccoli, chicken crackling, madeira jus*  
£15.50

### 10oz Rib Eye Steak

*Shitake mushrooms, concasse tomato, fried shallots, spinach, dauphinoise en croute, shitake jus*  
£24

### Fillet of Sea Bass

*Sautéed thyme potatoes, pickled red onion, pea puree, caviar, red grape, celery white wine sauce*  
£16.50

### Moroccan Root Vegetable Tagine

*Seasonal root vegetables in a rich, gently spiced, tagine sauce, couscous*  
£12.95

## Dessert

### Popcorn Parfait

*Caramelised bananas, toffee sauce and dark chocolate*  
£5.50

### Chocolate Orange Genoise

*Candied orange chocolate ganache, Jaffa cake ice cream*  
£5.50

### Winter Berry & Apple

*Ginger nut oat crumble, crème anglaise*  
£5.50