



## One Course £16.95, Two Courses £21.95, Three Courses £25.95

### Starters

#### **BURRATA**

Tenderstem broccoli, burnt onion

#### **SPICED WHITEBAIT**

Lemon mayonnaise

#### **SALMON GRAVLAX**

Heritage beetroot, salsa verde

#### **KING SCALLOPS**

Butternut squash, pumpkin seed pesto

### Mains

#### **SEA BREAM**

New potato, samphire, green beans

#### **SOLE**

Caper butter sauce, samphire, brown shrimp

#### **BEER BATTER FISH & CHIPS**

Locally caught cod, tartar sauce, hand cut triple cooked chips

#### **PAN SEARED HAKE**

Moroccan tagine, spinach, Chickpeas

#### **CONFIT PORK BELLY**

Potato terrine, wild mushrooms, red wine sauce

#### **GRILLED GOAT'S CHEESE**

Moroccan tagine, spinach, Chickpeas

### Sides

#### **All sides at £3.95**

Tenderstem broccoli - Crushed new potatoes - Hispi cabbage - Triple cooked chips

### Desserts

#### **BANANA CAKE**

Toffee sauce, salted caramel ice cream

#### **WHITE CHOCOLATE CHEESECAKE**

Black Splendor plum, raspberry sorbet

#### **SELECTION OF SORBETS & ICE CREAMS**

Please ask for today's selection

#### **CHEESE BOARD**

Selection of local cheese, crackers

Supplement + £2.00

*Please ask a member of staff for information about allergens contained in dishes on this menu.*