



DINNER MENU

To Begin

Organic Vegetable Soup of the Day (v) **£5.95**

Roast Chicken Terrine, Ham Hock, Wild Boar Black Pudding, Piccalilli **£7.00**

Pork Belly, Celeriac, Pickled Wild Mushrooms, Apple **£7.00**

Muff Cured Mackerel Fillet, Garden Rhubarb, Cucumber, Oyster Emulsion, Buttermilk Snow **£8.00**

Pan Roast Monkfish Cheeks, Crushed Peas, Pancetta, Gremolata **£8.00**

Roast Squash, Cauliflower, Celeriac, Crisp Kale, Goats Curd Beignet, Beetroot Espuma (v) **£7.00**

All Starters served with a homemade bread selection, aged balsamic vinegar, rock salt and olive oil

To Follow

Dry Aged Sirloin of Hereford Beef, Pearl Onion, Pancetta, Mushrooms, Red Wine Jus **£24.00**

8 oz Ribeye Steak, 'The House' Rub, Grilled Tomato, Hollandaise **£24.00**

Lamb Rump, Lamb Shoulder, Lamb Belly, Sundried Tomato Cous Cous, Tzatziki, Lamb Jus **£19.00**

Glynn Valley Chicken Breast, Cauliflower Puree, Tender Stem Broccoli, Bacon Jam, Jus Gras **£16.00**

Roast Cod Fillet, Crab, Mussels, Potato, Pepper, Coriander, Curry Broth **£19.00**

Harissa Spiced Chick Pea Ragout, Squash, Saffron Aioli, Crisp Potato (v) **£15.00**

All main courses served with seasonal vegetables and potatoes-please ask your served of the choice this evening

To Finish

Treacle Tart, Hazelnuts, Apricots, Strawberries **£6.95**

Sticky Toffee Pudding, PX Raisin, Salted Caramel Ice Cream, Spiced Walnuts **£6.95**

Vanilla Crème Brulee, Blood Orange, Rhubarb, Pistachio **£6.50**

Chocolate Cremaux, Raspberry, Beetroot Ice Cream **£6.95**

Ice Creams or Sorbet, Brandy Snap **£5.50**

Irish Cheese, House Crackers, Grapes, House Chutney - **£9.00**