

## **To Start**

Mixed artisan breads with olive oil and balsamic for two £4.95

White onion and cider soup with cheese gougeres, parmesan and chives £6.50

Chicken liver parfait in truffle butter with toasted brioche, red onion marmalade and radish salad  
£7.50

Smoked salmon and fresh salmon rillettes with fennel salad, dill crème fraiche and sourdough crisp  
£9.00

Deep fried ham hock and herb croquette with piccalilli, tarragon and Montgomery Cheddar cheese  
£7.50

Asian style red mullet terrine served with a Wakame seaweed and sesame salad, wasabi mayonnaise and puffed rice £8.50

Baked brie and red onion tart topped with glazed fig, balsamic and rocket £7.50

### **Main Event**

Sticky glazed beef cheek with ricotta gnocchi, wild mushroom, glazed carrot, tarragon and beef jus £21.00

Pan fried sea bass, seaweed aranchini, baby leeks, citrus puree, chestnut and sea purslane £19.00

Confit cod loin with lentil Dahl, crispy onion bhaji, tomato and coriander chutney, tenderstem and toasted almonds £21.00

Roasted fillet of pork and glazed cheek with a polenta cake, carrot jam, poached Yorkshire rhubarb, black cabbage and jus £19.00

Beetroot and mushroom wellington with creamed mashed potato, salt baked beetroot and glazed baby veg £14.00

### **From the Char Grill**

8oz rib eye steak with crispy onion rings £26.00

8oz sirloin steak with café de Paris butter £24.00

10oz Barnsley lamb chop with mint gremolata £22.00

Whole spatchcock chicken with thyme and lemon £20.00

All served with rustic chips, slow roasted tomato and a rocket, shallot and parmesan salad

Add a blue cheese or peppercorn sauce £3.00

### **Side orders:**

Hand cut chips, Maldon sea salt

Creamy mashed potato and chives

Roasted Chantenay carrots

Cauliflower cheese

Seasonal green vegetables

All £5.00

### **Dessert**

Chocolate cremeux on a brownie base with caramelized popcorn and white chocolate ice cream

£7.50

Baked cheesecake, toffee doughnut, poached apple and apple sorbet

£7.50

Lemon curd mousse, meringue, marshmallow and mandarin sorbet

£7.50

Yoghurt panna cotta, poached rhubarb, ginger cake crumb and rhubarb sorbet

£7.50

Classic treacle tart, pecan nut and clotted cream ice cream

£7.50

### **A tasting platter of the following British cheeses**

Garnished with grapes, celery, spiced chutney, candied walnuts and crackers £15.00

#### **Goat's Cheese**

Made from pasteurised goat's milk, the cheese ripens and the initially firm heart becomes softer and creamier from the rind inwards. As it does so the flavour develops gently to a clear, medium 'goat' level and the texture softens. The rind is edible and suitable for vegetarians.

#### **Perl Wen**

Perl Wen meaning white pearl. A delicious brie style cheese, soft and succulent with a citrus edge. Deliciously creamy and made with organic vegetarian pasteurised cow's milk.

#### **Celtic Promise**

The most highly awarded British cheese a Caerphilly type washed rind cheese with a slightly moist pink rind. Soft and buttery developing into a pungent aroma but delicate mild flavour creating a contrast with the rind.

#### **Stinking Bishop**

Stinking Bishop is a full fat pasteurised cows' milk soft cheese made with vegetarian rennet. The rind is washed in perry which gives it its characteristic flavour, brown/pink rind and pungent smell.

#### **Perl Las**

A superb Welsh blue cheese, golden in colour, with a creamy, gentle salty taste that grows stronger with maturity. Perl Las meaning 'blue pearl' is made by the family business Carwyn Adams of Caws Cenarth near Cardigan in the heart of West Wales.

For allergen information please ask your server.