



Short eats

Mixed vegetable tempura

* **

£8.50

Trio of hot cheese straws

pesto, goat's cheese & mixed herbs

*

£4.95

Deep fried scampi

with spring onions, fresh chilli & a spicy dipping sauce

£9.95

Chipotle & rosemary warm mixed nuts

* ** ***

£4.95

Home made kettle crisps, served hot

* ** ***

£4.95

Selection of bread

with olive oil, balsamic vinegar & marinated olives

£4.95

* Vegetarian ** Vegan *** Gluten free



Main menu

Slow cooked de-boned short rib of beef

with parsnip puree, broad beans, oyster mushrooms, horseradish powder & red wine jus

£13.25

Saffron monk fish veloute

with mussels, red mullet & olive oil croutons

£13.75

Pan seared duck breast

with beetroot, herb gnocchi, runner beans & caramelised red cabbage

£12.95

Confit pork cheeks

with crushed potatoes, baby leeks, apple jelly & a sultana chutney

£12.95

Raviole of Gorgonzola & potato

with spinach, walnuts, Cheddar mousse & Parmesan emulsion *

£11.95

Green risotto

with courgettes, peas, fresh herbs & Mascarpone *

£11.50

Spicy quinoa & sweet potato salad

with micro greens & a citrus smoked dressing **

£10.85

Millefeuille of cheese infused polenta

with pan fried chestnut mushrooms, spinach & a sage beurre blanc **

£10.50

All menu items have suggested wine pairings. See wine list for drinks prices

All dishes, except the ravioli, are gluten free

*Vegetarian **Vegan

eight



Desserts

Flourless chocolate cake

with custard ice cream & white chocolate sauce

£6.00

Mango parfait

With coconut sorbet

** ***

£6.00

Raspberry, almond, sherry & saffron verrine

**

£6.00

Pumpkin meringue pie

**

£6.00

Selection of homemade ice creams & sorbets

£6.00 (3 scoops)

Cheese plate

£8.95

** Vegan ***Gluten free