

May Day Menu

2 courses £24 | 3 courses £30

STARTERS

- Tea smoked trout, fennel & celeriac remoulade (gif)
- Caramelised leek tatin, whipped goat's cheese, cider vinegar reduction (v)
- Selection of cured meats and pickles
- Crispy salt & pepper squid, chilli & garlic mayo (gif)
- Ham hock & pea croquettes, spiced cauliflower purée, piccalilli (gif)

MAIN COURSE

Roasts

Served with garlic & rosemary roasted potatoes, lemon & parsley roasted carrots, broccoli and roasted hispi cabbage with thyme & parsley, Yorkshire pudding and rich, red wine gravy

- Roast leg of lamb with mint sauce
- Roast 28-day aged sirloin of beef
- Half a roast chicken with sage & onion stuffing
- Mushroom & cashew nut Wellington* (pb)
- Pan fried salmon, with asparagus, roasted cherry tomato, Jersey Royal potatoes and a shrimp & tarragon butter (gif)
- Dressed salad of tender stem broccoli, avocado, pink grapefruit, kale, chickpeas, red cabbage & pomegranate seeds (pb) (gif)

DESSERTS

- Raspberry & frangipane tart with raspberry coulis and ice cream (pb) (gif)
- Baked blueberry & sour cream cheesecake with blueberry compote (v)
- Profiteroles with chocolate sauce (v)
- Vanilla panna cotta, rhubarb & ginger, toasted oats (v)

SIDE DISHES

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| Sourdough with balsamic vinegar and oil (pb) or butter (v) | 3.5 |
| Nocellara olives (pb) (gif) | 3.5 |
| Yorkshire pudding (v) | 1 |
| Sage & onion stuffing (v) | 3 |
| Cauliflower cheese (v) | 4.5 |

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

*Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.