

STARTER

Cream of celery and apple soup, focaccia with caramelised red onion and rosemary [1,7,9]	0.50
Monkfish cheek and prawns, sea herbs, vanilla foam, bisque butter sauce [1,2,4,7,9,12] £1	5.00
Lamb taco, red cabbage, tomato concasse, pickled cucumber, hot mayo, coriander crème fraiche £1: [1.3,7,9,12]	3.50
Airdried beef, tempura vegetables, saffron and tarragon aioli [1,3,7,9,10,12]	4.00
Armagh asparagus salad, enoki mushrooms, grated egg yolk, caper and chive butter sauce [3,7,8,10,12]	3.50
MAIN	
Dry aged beef fillet (28 days dry aged), mixed mushrooms, braised banana shallot, peppercorn £38	8.50
cream [7,9,10,12]	
Ballotine of Manor Farm chicken with, kale, golden raisins, broad bean, carrot champagne £29 sauce [1,3,7,12]	9.50
Grilled fillet of cod, fennel and spinach salad, rainbow cherry tomatoes, chorizo velouté [4,7,12] £30	0.00
Rolled lamb fillet in crepinette, peas and mint in butter, fried spring onion, violette mustard clotted cream, jus [7,10,12]	4.00
Carrot and tonka bean croquette, wilted spinach, shaved cauliflower dressing [1,3,7,12] £20	6.00
DESSERT	
	1.00
Glazed seasonal fruit with a mint sabayon [3,7,12]	1.00
Honeycomb cheesecake, goat's cheese ice cream [1,7]	1.00
OID FO	
SIDES Mashed potato [7] £6.	.00
Seasonal walled garden vegeatbles [7,9] £6.	.00
Rustic Chips [6] £6.	.00