

### Platters/Sharers

**VG** Mezze – grilled aubergine pate, spiced falafels, BBQ red peppers, beetroot hummus, mango salsa, olives, dressed salad, focaccia **£14.50**

Antipasti – Spanish cured meats, mozzarella, cherry tomatoes, olives, dressed salad focaccia **£15.50**

**V** Bread & Olives **£6.50**

**V** Garlic bread **£4.50** add toppings for **£1.00** – Cheese, Olives, Sundried tomatoes, Chorizo

### Starters

Crab, smoked haddock & sundried tomato cake, spinach, fennel & lemongrass puree, smoked paprika rouille **£8.75**

**V** Asparagus, pea & saffron risotto with crispy poached egg **£7.95**

Chicken liver pate, pickled wild mushrooms, beetroot jam, toasted brioche **£7.75**

### Mains

Roast 28 day dry aged sirloin of beef **£16.95**

Roast locally farmed Old Spot pork **£15.95**

All served with a Yorkshire pudding, parsnip & celeriac puree, roasted carrots, roast potatoes, green veg, crispy onions & red wine jus

**VG** Lodge nut roast, parsnip & celeriac puree, roasted carrots, roast potatoes, green veg, crispy onions & red wine jus **£15.50**

**G** Steak & frites, 8oz Sirloin steak, mushroom, roasted cherry tomatoes, crispy onions, bearnaise sauce **£24.95**

**VG** Spiced falafel salad with polenta croutons, asparagus, avocado, pickled mushrooms & toasted caraway seeds **£13.25**

**G** Pan fried hake, spiced clams, polenta croutons, saffron & lemon fennel, hollandaise sauce **£16.50**

### Desserts

**G** Vanilla & mango panacotta, raspberry sorbet, lemon peel **£7.50**

Chocolate fondant, vanilla ice cream, preserved cherries **£7.75**

**VG** Spiced poached pears, mango sorbet, toasted almonds **£7.25**

Cheese & Biscuits **£9.50**



**IF YOU REQUIRE ANY ALLERGEN INFORMATION PLEASE ASK THE TEAM.**

**GF = GLUTEN FREE**

**V = VEGETARIAN**

**VG = VEGAN**