

### Platters/Sharers

Seafood – Cajun calamari, curried mussels, harissa & chorizo prawns, smoked salmon mousse dressed salad, focaccia **£17.50**

**VG** Mezze – Onion bhaji, baba ganoush, bean & lentil pate, olives, spiced beetroot & bbq chickpeas, dressed salad, focaccia **£16.50**

**V** Bread & Olives **£6.50**

**V** Garlic bread **£3.95** add toppings for **£1.00** – Cheese, Olives, Sundried tomatoes,

### Starters

Chasseur chicken livers, crispy pork, grilled brioche, crispy onions **£7.95**

**V GF** Goats cheese, roasted butternut squash & saffron risotto, walnut and cress salad **£8.25**

Smoked salmon & crayfish terrine, charcoal crostini, dill aioli, pomegranate seeds **£8.70**

### Mains

Smoked chicken salad, sweetcorn, crispy poached egg, parmesan, rocket, garlic aioli, mango & chilli salsa **£15.50**

Creedy carver duck breast, spring onion croquettes, sweet potato puree, pak choi, crispy bacon, prune sauce **£19.25**

Quinoa & herb crusted salmon, chive polenta, tomato, grilled pepper & mussel bisque **£18.50**

Beer battered haddock, pea & mint puree, chips, tartar sauce, lodge salad **£16.20**

**VG** Wild mushroom wellington, saffron potatoes, spinach, cherry tomatoes, aubergine caviar **£15.95**

Grilled chorizo & pulled pork burger, charcoal sesame bun, sweet & sour onions, salad, fries **£16.00**

Grilled 10oz Sirloin au poivre, Portobello mushroom gratin, crispy onions, fries, salad **£25.80**

**VG GF** Chargrilled courgette, med veg quinoa crumb, spiced beetroot puree, pak choi & parsnip crisps **£14.25**

### White or Granary Baguettes – available until 5 pm

**V** Halloumi, bbq beetroot chickpeas, salad, & fries **£9.00**

Smoked salmon, cucumber, dill aioli, salad & fries **£9.50**

BLT, salad & fries **£9.00**

Steak strips, sautéed mushroom, blue cheese, crispy onions, salad & fries **£11.00**

### Dessert

Apple & plum crumble tart, walnuts, crème anglaise **£7.30**

**GF** Lemon, vanilla & white chocolate cheesecake, roasted almond flakes **£7.50**

**VG GF** Grilled nectarine & poached pear, mango sorbet **£7.20**

Salted caramel fondant, vanilla ice cream **£7.75 (15 mins cooking time)**

Selection of cheeses, biscuits, quince jelly, figs **£9.50**

Ice cream & Sorbets **£5.90**

