



DINNER MENU

Available 18.00-21.00

Roasted carrot & cumin soup, fresh bread (V)		5.50
Smoked salmon, toasted rye, crème cheese, fresh lemon, dill, capers, red onion		6.50
Chicken & Parma ham boudin, pickled mushroom, sun dried tomato, tarragon emulsion		7.00
Grilled chorizo, salt & pepper squid, roast vine tomatoes, lemon butter, green chilli, wild rocket		8.00
Gratinated goats' cheese & mousse, roast beetroot, apple gel, toasted baguette, julienne apple (V)		6.50
Pan fried chicken supreme, creamed potato, green beans, chasseur sauce		16.00
Slow roasted pork belly, potato terrine, spiced carrot, cavolo nero, crackling, spiced jus		16.00
Pan fried sea bream, crushed new potato, leeks, pickled apple, vermouth sauce		17.00
Toasted Gnocchi, butternut, baby spinach, burnt sage butter, pumpkin seeds (V)		13.00
Flame grilled Ribeye, braised mushrooms, chunky chips, cavolo nero, Malden salt (béarnaise or peppercorn sauce)		25.00
Artisan Bread Board	Salt & pepper squid	4.00
Seasonal vegetables	Chunky chips/ fries	
Creamed potato	Mixed leaf salad	
Lemon Posset, fresh raspberries, raspberry gel, short bread		6.50
Dark Chocolate Tart, chocolate crumble, pistachio ice cream		7.00
British cheeses, savoury crackers, black grapes, celery & homemade chutney		7.50

Please make us aware of any requests, food allergies or intolerances that you may have. (V) Indicates vegetarian and most dishes can be prepared for vegans if required