



### **Starters**

Pea & Watercress Soup, Charred Spring Onion, Dressed Radish, Crusty Bread **V Ve**

Moules Mariniere, Delicate Mussels Steamed in White Wine, Cream, Onions, Garlic and Thyme **GF**

Succulent Crispy Belly Pork in a Soy & Honey Glaze, Chili, Sesame Seeds **GF**

### **Main Courses**

Herb Crusted Hake, Saffron Fondant Potatoes, Celeriac Puree, Samphire, Fish Velouté, Herb Oil

Pearl Barley Risotto, Broad Beans, Peas, Wild Mushrooms, Parmesan Crisp **V**

Slow Cooked Confit Duck Leg, Chorizo & Butterbean Cassoulet, Purple Sprouting Broccoli **GF**

### **Desserts**

Poached English Rhubarb & Orange Crumble, Ginger Shortbread Topping, Vanilla Pod Ice Cream

White Chocolate Delice, Passionfruit, Sesame Brittle **GF**

Blueberry, Raspberry & Strawberry Eton Mess, Italian Meringue, Chantilly Cream **GF**

Please Notify us of any Allergies or Dietary Requirements and we will be sure to assist you with your selection