

STARTERS

- Soup of the day with farmhouse bread
- (V) French onion soup with Coolea cheese and croutons
- Glenbeigh mussels, coconut, lemongrass and chilli cream
- (v) Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli
- Chicken liver parfait, plum and anise chutney, hazelnut toast

MAIN

- Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, giant cous cous, chickpeas, tomato, mint and feta, tzatziki yoghurt
- Roast hake, hazelnut and lemon butter, beetroot and celeriac galette, sprouting broccoli
- Slow cooked Crowe's bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised Hispi cabbage
- Crispy torn ham hock salad, red sauerkraut, boiled egg, new potatoes, little gems, apple and fennel dressing
- Miso glazed chicken salad, cashew nuts, ginger, green beans, scallions and local leaves
- (v) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

DESSERTS

- Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream
- Mango sorbet, passion fruit curd, fresh mango and pineapple, toasted coconut
- Three bean crème brulee, coffee, cocoa and vanilla
- Marmalade and vanilla bread and butter pudding
- Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee