

STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Roaring Water Bay mussels, white wine, cream, garlic, herbs and shallots with crusty bread

(v) Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli

Chicken liver parfait, rhubarb and apple 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, cauliflower tabbouleh, fresh herbs, spring onions, pomegranate and spiced butternut

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