

STARTERS

French onion soup with Coolea cheese and sourdough croutons (v)

Chickpea panisse, salt-baked celeriac, pecan salsa macha, pickled celery, vegan parsley aioli (ve)

Seared seabass, spicy aubergine purée, pickled fennel, parsley, mint & sumac

Chicken liver pâté, spiced plum chutney with sourdough toast

Glenbeigh mussels, steamed in white wine, cream, celery & herbs with crusty baguette

Soup of the day with homemade farmhouse bread (Vegan version available)

MAIN COURSES

Dhal vada lentil cakes with forbidden rice, cashew yogurt, broccoli, sweet-pickled cucumber, chutney and dukkah (ve)

Korean Bulgogi steak sandwich on sourdough baguette, chilli, sesame and soy marinade, carrots, spring onions, lime mayo with house chips

Roast marinated chicken, buttered root vegetables, braised cabbage, creamy mash and gravy

Pan-fried hake, buckwheat, caramelized fennel, smoked mussels, tarragon and anchovy dressing

Slow cooked Crowe's Farm bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised hipsi cabbage

Seafood pie of smoked haddock, prawns, hake, carrots & leeks in cream and white wine with a potato & mature cheddar mash and tenderstem broccoli

Fish and chips in an Elbow beer batter with tartare sauce and pea purée

Crispy torn chicken salad in a yakiniku glaze with sugar snaps, scallions, coriander, sesame and rice noodles

DESSERTS

Black & blue berry sorbet with lime curd and a coconut macaroon (Ve)

Toffee apple budino with a cinnamon churro cookie

Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream

Espresso Martini Panna Cotta with a white chocolate and coconut truffle

Sticky treacle pudding with whipped cream

Tea or Coffee