

STARTERS

Crispy fried King Oyster mushrooms, spring onions aioli & ancho chilli oil (v)

Chicken liver Pâté, rhubarb chutney, sourdough toast

Fennel & black pepper marinated sea bass, roast butternut, celeriac and coffee puree, lemon vinaigrette and a pumpkin seed crumb

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

Soup of the day with homemade farmhouse bread

MAIN COURSES

Marinated Toonsbridge halloumi salad, roast courgette, sugar snaps, red onion, quinoa, watermelon and crunchy black eyed peas (v)

Spiced lamb meatballs on house flatbread, Berber roast cauliflower salad, pomegranate, rose & lemon, tahini cream and sunflower seeds

Fragrant fish curry of coconut, tomato, courgette and peppers, lemongrass and ginger sauce with coriander, sweet red cabbage pickle and crispy rice

Aubergine, freekeh and apricot tagine with spiced cous cous, toasted cashews and a vegan cucumber and mint tzatziki (Ve)

Pan fried hake, roast pink apple fir potatoes, tenderstem brocciku, olive tapenade, Vermouth and caper sauce

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

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

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

DESSERTS

Homemade lemon sorbet with citrus curd, pistachio tuile and candied peel (Ve)

Orange panna cotta, rhubarb compote and gingerbread tiles

Strawberry Glory –Bushby's strawberries, mini meringues, custard, whipped cream, Baldwin's vanilla ice-cream

Warm gingerbread and apple cake with cinnamon custard

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

Tea or Coffee