

STARTERS

Buffalo cauliflower, whipped tahini, tofu & lemon dip, pickled celery & watermelon rind (ve)
Seafood tartlet with herb crumbs, pickled shallots, mint & peas
Wild rabbit croquettes, chive aioli & plum reduction
Chicken liver Pâté, rhubarb chutney, sourdough toast
Glenbeigh mussels in a Ras el Hanout cream with crusty baguette
Soup of the day with homemade farmhouse bread

MAIN COURSES

Buddha bowl of cauliflower rice, courgette, red cabbage, spiced chickpeas, sweet potatoes, feta cheese, crispy kale and sunflower seeds with teriyaki broth (v)
Slow cooked shin of beef in a rich red wine and root veg stew, herb crusted potatoes, curly kale
Fragrant fish curry of coconut, tomato, courgette and peppers, lemongrass and ginger, with sweet red cabbage pickle and crispy rice
Vegan curry of cauliflower, tomato, coconut and spinach with toasted cashews, green chilli and coriander, brown rice pilaf and a poppadum (Ve)
Pan fried hake with a beetroot, celeriac and potato gratin, green beans and a leek cream sauce
Roast marinated chicken, buttered root vegetables, braised green 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

Lemon kombucha sorbet with citrus curd, pistachio tuile and candied peel (Ve)
Blood orange parfait on a hive mind honey, white chocolate and hazelnut praline biscuit base
Chocolate cream Saturdae, cookie dough, mini meringues, roulade and whipped 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
