

STARTERS

French onion soup with Coolea cheese and croutons (v)
Pumpkin & cauliflower gnocchi, edamame beans, pea pesto, crispy sage (Ve)
Slow cooked pork neck pie with fermented green cabbage
Chicken liver pâté, 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

Catalan Suquet fish stew of mussels, squid, hake & smoked haddock with saffron and paprika braised potato and sourdough baguette
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, sweet potato & coconut gratin, tenderstem, crispy buckwheat and pickled kohlrabi
Slow cooked Crowe's Farm bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised hispi cabbage
Dal Vada lentil cakes, forbidden rice, cashew yogurt, broccoli, sweet-pickled cucumber, chutney and dukkah (Ve)
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

Homemade lemon sorbet with citrus curd, pistachio tuile and candied peel (Ve)
Toffee apple baked cheesecake with a gingerbread base and topped with caramel oat crumble
Coffee crème brûlée with a citrus shortbread biscuit
Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream
Blackberry Sundae – blackberry compote, lime cheesecake pieces, crushed meringues, whipped cream and Baldwin's vanilla ice cream

Tea or Coffee