

## **STARTERS**

Pea & asparagus soup with bread & butter	8
Sauteed scallops with chorizo & garlic aubergine	15
Melted raclette cheese on toasted sourdough with onion compote	9
Grilled rare beef flat iron with rocket, parmesan & truffle oil salad	13
Crayfish, avocado & blood orange cocktail with Marie rose sauce	11
Grilled octopus & crispy belly pork with sweet chilli sauce	12
Roasted beetroot & feta cheese salad with candied pecan nuts, lamb leaves	10
Red mullet fillet tempura with harissa mayonnaise	12

## **MAINS**

Grilled 1kg tomahawk Cote de Boeuf for 2 people served with Hand cut chips, flat cap mushrooms, tomato Provençal, green peppercorn sauce	88
10oz ribeye steak, green peppercorn sauce, flat cap mushroom, tomato & hand cut chips	42
10oz bavette steak with French fries, rocket & chimichurri	29
Roasted Gressingham duck breast with roasted celeriac, asparagus & sugar snaps, jus	29
Roasted venison rump with purple sprouting broccoli, sauteed potato, pear & quince jus	28
Slow roasted lamb shoulder with spring vegetable jardiniere	28
Slow roasted belly pork with mash potato, greens, gravy & apple sauce	24
Roasted chicken supreme with dauphinoise potato, bok choy, chicken jus	26
Grilled Cajun swordfish steak with roasted fennel, green beans, Norfolk pears, chimichurri	28
Pan seared seabream fillet with crushed new potatoes, grilled courgette, lemon cream sauce	26
Roasted cod fillet with roasted cauliflower, asparagus, mash potato, miso cream sauce	27
Sweet potato tart tatin with grilled goat's cheese, rocket, walnut, harissa dressing	22
Bread and Butter 3, Olives 4, Dressed leaves 4, New potatoes 4, Mashed potato 4.50	
Hand cut chips 5.50, French fries 5, Green vegetables 4.50, roasted root vegetables 4.50	

*Please note that dishes come as stated on the menu any change or substitution might incur a supplement*