



DINNER MENU

STARTERS

PEA & MINT SOUP

ham croquette, confit egg yolk, pea shoots £4.50

FRESHLY BAKED GOATS CHEESE PIZZA

red onion, pomegranate, beetroot, organic leaves, honey £5.95

CHARGRILLED COURGETTE

serrano ham, poached egg, salad, remoulade £5.95

FOIE GRAS & CHICKEN LIVER PARFAIT

homemade chutney, toast £6.50

GAME TORTELLINI

lemon, pine nut, sage butter, parmesan £6.95

MUSHROOM BRUSCHETTA

gorgonzola mayonnaise, salad £6.50

SQUID LINGUINI

chilli garlic oil, greens, parmesan £6.95

RISOTTO

seafood, chorizo, saffron, chilli gremolata £6.95

SEARED SCALLOPS & CRISPY DUCK CONFIT

black pudding, watercress, 5 spiced jus £8.50

MAINS

CHARGRILLED MACKEREL

focaccia, oyster mayo, roast pepper, cucumber £16.95

SEAFOOD BALTI

basmati rice, bhaji, tomato, flat bread £16.95

SEA BASS

parsley mashed potato, Drew's vegetables, shrimp & squid noisette £17.50

SOLE

Jersey royal potatoes, samphire, fresh peas, lemon scallop butter £18.50

DUCK BREAST

baby boiled, miso, roast fennel, blackberry, mixed salad £18.50

CHARGRILLED LAMB

courgette, charred peppers, aubergine puree, salsa verde £18.50

CHARGRILLED SIRLOIN

Caesar salad, hand cut chips, red wine jus £22.50

SIDES £3.50

Chips, Garden vegetables, Caesar Salad, Garlic Chips, Mash, Mesclun leaves Parmesan Salad, Sweet Chilli Wedges Homemade Breads, olive oil & tapenade £4.50

Some of our products may contain nuts, wheat or other allergens. If you have any dietary requirements please inform your server. A 10% discretionary service is added to tables of 5 or more.