

Restaurant menu

Starters

White bean velouté (v) £6
with garlic croute

Crispy potato, asparagus, béarnaise, and mini falafel (v) £7

Home cured salmon and avocado mousse £7
with a spring onion salad

Chicken liver parfait £6
with a port and brandy reduction on toasted brioche

Moules marinière £7
garlic, parsley and cream sauce with crusty loaf

Mains

Bouillabaisse £18
Provincial fish stew with hake, scallops, mussels, crab bon bons and samphire

Gnocci (v) £14
with a mild mushroom cream sauce, sage and truffle dressing

Monkfish scampi £17
with petit pois à la Francais and fondant potato

Slow roast pork £16
Rubbed with fennel and sautéed with spinach. Served with candied rhubarb and Pommes Anna

Herb crusted lamb rump £16
with minted crushed new potatoes, pea puree and glazed carrots

Desserts

Passionfruit cheesecake £6

Chocolate torte with Chantilly cream £6

Homemade sticky toffee pudding £6

Rosewater panna cotta with mixed berry compote £6

Cheese Board with oatcakes, honey and marmalade £6