

**STARTER**  
**Beer Battered Cod**

Seaweed, crushed Jersey Royals, curry sauce

**Wild Mushrooms 'on Toast'**

Fennel and treacle bread, wild garlic emulsion

**Pork and Chorizo Scotch Egg**

Saffron and roasted garlic mayonnaise, pickled onion

**Pea and Basil velouté (v)**

Peas and broad beans, lemon gel

**TO FOLLOW**

**Slow Roast Rump of Beef**

Yorkshire pudding, dripping potatoes, red wine gravy

**Corn Fed Chicken**

Hasselback potato, asparagus, wild garlic pesto

**BBQ Bream**

Fennel jam, dill rosti, pickled cucumber, seaweed butter sauce

**Confit Heritage Carrot**

Beauvale Blue cheese beignet, onion crumb, hazelnut, oregano

*All served with roast potatoes and seasonal vegetables*

**TO FINISH**

**Coconut and Raspberry Arctic Roll**

Mango sorbet, pineapple and passion fruit salsa

**Hot sticky toffee pudding**

Toffee sauce, salted caramel ice cream

**White chocolate and whiskey bread and butter pudding**

Whiskey ice cream, honeycomb

**Selection of British Cheese**

Homemade crackers and chutney

**Main Course - £20 | 2 Courses - £25 | 3 Courses - £30**