

May Day Menu

2 courses £24 | 3 courses £30

STARTERS

Smoked mackerel pâté with beetroot and heritage carrot slaw
Tomato & red pepper houmous with crudités and toasted flat bread (pb)
Korean style crispy pork belly bites with sesame and pickled ginger
Crispy salt & pepper squid, chilli & garlic mayo (gif)

MAIN COURSE

Roasts

Served with garlic & rosemary roasted potatoes, lemon & parsley roasted carrots, broccoli and roasted hispi cabbage with thyme & parsley, Yorkshire pudding and rich, red wine gravy

Roast leg of lamb with mint sauce
Roast 28-day aged sirloin of beef
Half a roast chicken with sage & onion stuffing
Mushroom & cashew nut Wellington* (pb)

Pan fried salmon, with asparagus, roasted cherry tomato, Jersey Royal potatoes and a shrimp & tarragon butter (gif)

Dressed salad of tender stem broccoli, avocado, pink grapefruit, kale, chickpeas, red cabbage & pomegranate seeds (pb) (gif)

DESSERTS

Raspberry & frangipane tart with raspberry coulis and ice cream (pb) (gif)
Baked blueberry & sour cream cheesecake with blueberry compote (v)
Profiteroles with chocolate sauce (v)
Vanilla panna cotta, rhubarb & ginger, toasted oats (v)

SIDE DISHES

Sourdough with balsamic vinegar and oil (pb) or butter (v)	3
Nocellara olives (pb) (gif)	3.5
Yorkshire pudding (v)	1
Sage & onion stuffing (v)	3
Cauliflower cheese (v)	4

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

*Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.