



## Starters

Ham hock & carrot terrine, beetroot & cumin chutney with toast

Herb gnocchi with sundried tomato & walnut pesto, basil oil & shaved  
Parmesan (v)

Mediterranean fish soup, gruyere cheese crostini topped with rouille

Soup of the day (*please ask your server for today's flavour*) (v)

Smoked salmon, fresh poached egg & hollandaise served with rocket

## Mains

Risotto of the day (*please ask your server for today's flavour*) (v)

Pan fried fillet of salmon with a borlotti bean, roasted red pepper &  
heritage tomato salad  
with garlic & rosemary croutons

Braised pork belly with crushed roasted new potatoes & apples, caraway  
braised red cabbage,  
caramelised shallots & crackling

Roasted corn fed chicken breast with carrot & cumin puree, sautéed broad  
and runner beans, new potatoes  
& a white wine jus

Pan fried hake on a summer vegetable, mussel & saffron broth with semi  
dried cherry tomatoes & parsley oil

## Desserts

Praline & banana frozen parfait with honey & thyme roasted fig, chocolate  
& rum truffle

Bramble brulée with hazelnut biscotti

Chocolate & pistachio gateaux with Cointreau soaked orange segments

Sticky toffee pudding with clotted cream

Selection of homemade ice creams & sorbets (*Please ask your server for today's  
selection*)

