

STARTERS

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| Leeks royal, roasted baby leeks, salsa verde, pickled mushrooms (v) | 6.00 |
| Charred mackerel fillet, gooseberry gel, baby fennel and orange salad | 7.00 |
| Smoked salmon and crab roulade, black lemon puree, pickled baby carrots | 7.00 |
| Chicken and tarragon dumplings, grilled red chicory, truffle mayonnaise | 6.00 |
| Air dried duck breast carpaccio, honey roasted figs, hazelnut crumb | 8.00 |

MAIN COURSES

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| Pan seared halibut, salt & pepper Cornish squid, broccoli puree, squid ink gnocchi | 18.00 |
| Mushroom and feta pancake, celeriac puree, roasted squash, wild mushrooms | 15.00 |
| Corn fed chicken breast, rosti potato, sweetcorn puree, thyme jus | 17.00 |
| Red mullet, scallop and tiger prawn, saffron and tomato sauce, Parisienne potatoes, samphire | 18.00 |
| Our own lamb 2 ways, peas and broad beans cassolet, goats curd, fondant potatoes, mint jus | 17.00 |

FROM THE GRILL

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| 8oz Ribeye Steak | 24.00 |
| 28 Day Aged Sirloin Steak | 25.00 |
| Grilled Salmon | 17.00 |

All served with Farmhouse Chips & Grill Garnish

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| add Peppercorn Sauce | 3.00 |
| add Garlic Butter | 3.00 |

SIDES

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| Farm House Bread | 4.00 |
| Grain Mustard Mash | 4.00 |
| Cauliflower Cheese | 4.00 |
| Roasted Carrots, Caraway | 4.00 |
| House Salad, Chef's Dressing | 4.00 |
| Farmhouse Chips | 4.00 |

Williams'
BAR & RESTAURANT

If you have an allergy or dietary requirement, please highlight it with a member of staff before placing your order