

Spring Menu

Served 12pm to 9.30pm

STARTERS

Warm goats cheese & potato terrine, pickled baby beetroot salad (V)	£7
Garden pea & wild garlic soup, crème fraîche, crispy bread (V)	£6.5
Tewin smoked salmon, horseradish foam & micro rocket	£7.5
English asparagus, poached egg, hollandaise sauce, tomato oil	£7.5
Roasted fennel, orange quinoa, pine nut & pomegranate salad (VG)	£6.5

MAIN COURSES

Supreme of guinea fowl, fondant potato, crispy kale & purple sprouting broccoli	£18
Seared belly of pork, scallop, tiger prawn, crispy shallots & peas	£19
Duo of Mimram Valley lamb, heritage carrots & rösti potato	£17.5
Rocket and basil pesto linguine, sundried tomatoes, English cress (V)	£13
Pan Roasted stone bass, spinach, new potatoes, samphire, café au lait	£18

GRILL

Served with tomato, braised mushroom & hand cut chips
Add garlic butter or peppercorn sauce £3

28-day aged 8 o/z ribeye steak	£24
28-day aged 8 o/z sirloin steak	£25

SIDES

Creamed potatoes / farmhouse chips / buttered carrots & fennel / crispy onion rings / macaroni & cheese / purple sprouting broccoli & shaved parmesan	£4
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If you have an allergy or dietary requirement, please tell us before placing your order

Desserts

PUDDINGS

Layered orange cream, citrus biscuit & raspberry sorbet	£7.5
Yorkshire rhubarb, vanilla custard & green apple sorbet, brown butter biscuit	£7.5
Caramelised pineapple, piña colada sorbet, exotic fruit salsa	£7
Dark chocolate mocha tart, coffee ice cream & chocolate soil	£7
Selection of cheese & biscuits, chutney & salted walnuts	£9

HOT BEVERAGES

Selection of teas - English everyday, Earl Grey, Peppermint, Red Bush, Camomile, Lemon & Ginger, Pure Green Tea, Green Tea & Jasmine, Cranberry & Raspberry, Golden Darjeeling, Fresh Mint Tea	£3
Americano	£3
Latte, Cappuccino, Espresso (double or single)	£3.5
Hot Chocolate	£3.5

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