

Starters

Seared Sea bass marinated in turmeric and mustard seeds with wild garlic and cashew pesto & lime aioli

Torched camembert, fig & onion jam and walnut shortbread

Duck liver pate, star anise seed plum chutney, sourdough toast

Local mussels, chilli, coriander, lime and coconut.

Today's soup with farmhouse bread

Main Courses

Beetroot, walnut and feta cakes, fondant sweet potatoes, carrot hummus, pickled apple and watercress (v)

Seafood pie of hake, smoked haddock and mussels topped with a potato and chorizo galette

Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy

Ox cheek, Portobello mushroom and Angel stout casserole with smoked ham & scallion champ, curly kale

Pan roast Hake, heirloom tomato and avocado salad, crispy garlic potatoes and salsa verde

Sirloin Steak (10oz), sautéed mushrooms, onions, spinach, home cut chips and choice of béarnaise, garlic butter or pepper sauce

Dessert

Blood Orange Posset, white chocolate ganache & orange segments

Chocolate and angel stout fudge cake with baileys cream icing

Rhubarb and ginger cake, pecan butter crumble and vanilla ice-cream

Mango and passion fruit sorbet, fruit salad

Tea/Coffee