

### STARTERS

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

Torched goats cheese, courgette puree, rocket, courgette ribbons, toasted almonds

Chicken Liver Parfait, plum and anise 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)

Homemade crab and prawn ravioli, prawn bisque sauce, greenhouse pea shoots

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

Pan roast Hake, basil and green olive crushed potatoes, braised fennel, orange and saffron oil

Lamb, chickpea and apricot tagine, saffron and date cous cous, cucumber riata

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

### DESSERT

Vegan raspberry mousse, chocolate & coconut cream, fresh raspberries and chocolate & almond crumb

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream

Marmalade and vanilla bread & butter pudding with custard and whipped cream

Mango and passion fruit sorbet, fruit salad

### Tea or Coffee