

CONTEMPORARY

STARTERS

PAPRIKA SQUID Marinated Tomatoes & Olives, Lemon Garlic Mayonnaise £7.50	SMOKED HADDOCK & PANCETTA GRATIN Spinach, Mature Cheddar £6.50	MARINATED VEGETABLE SPRING ROLL Kimchi Salad, Homemade Dipping Sauce £6.25
PIGEON BREAST Beetroot Carpaccio, Blackberry Reduction, Parsnip Crisps, Salted Walnuts, Black Pudding Crumb £7.20	SMOKED CHICKEN THIGH ARANCINI Sweetcorn Puree, Charred Baby Corn £7.00	

MAINS

TRIO OF PORK Roast Pork Loin, Slow Cooked Pork Belly and Soft Black Pudding, Mashed Potato, Tenderstem Broccoli, Caramelized Apple, Cider & Chicken Reduction £17.00	ROASTED BUTTERNUT SQUASH SUET PUDDING Bonnet Chili Cheddar, Courgette, Smoked Tomato Ketchup, Herb Polenta Chips £13.95	GRILLED COD Chorizo Orzo Pasta, Piperade, Green Beans, Crispy Kale, Sauce Vierge £16.95
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DESSERTS

BANANA SUNDAE Chantilly Cream, Fudge, Salted Caramel, Banana Ice- Cream, Toasted Pecan Nuts, Flapjack. £6.50	CHOCOLATE BROWNIE White Chocolate Mousse, Cherry Gel, Peanut Brittle £5.95	STICKY TOFFEE PUDDING Butterscotch Sauce, Clotted Cream Ice-Cream £5.95	CHEF'S SELECTION OF ARTISANAL CHEESE Grapes, Oatcakes & Chutney £7.50	SELECTION OF ICE CREAMS & SORBETS Homemade Fruit Coulis, £4.50
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