



STARTERS

Pulled pig's head bruschetta, *braising juices*

Pea and mint soup, *crème fraîche, homemade bread (v/v0)*

Smoked mackerel pâté, *horseradish, crème fraîche, pickled cucumber, crostini*

Prawn and chorizo tagliatelle, *samphire, tomato*

MAIN COURSE

Chicken breast, *asparagus, and wild mushroom risotto*

Panko pepper, *lemon whipped feta, cherry tomatoes, tenderstem broccoli (v/v0)*

Porchetta, *potato rosti, celeriac purée, cabbage and bacon, braising juices*

Fillet of cod, *potato, asparagus, pea and pancetta fricassee*

DESSERTS

Chocolate brownie, *blood orange sorbet (v/v0)*

Sticky toffee pudding, *toffee sauce, vanilla ice cream*

Coconut panna cotta, *rum infused pineapple, coconut sorbet*

Lemon tart, *raspberry sorbet*

CELEBRATIONS MENU APRIL TO JULY 2024

THREE COURSES £45 PER PERSON

V-VEGETARIAN V/O VEGAN OPTION AVAILABLE