

## Dinner Menu

Available from 6 pm - 9.30 pm

## **Starters**

| Creamed Celeriac and Cider Soup, Garlic Croutons  | 5.95  |
|---|-------|
| Mezze Hummus, Harissa Toasted Chickpeas, Rocket, Charred Flat Bread (Vegan)   | 9.95  |
| Soused South Coast Mackerel, Heirloom Beets, Pickled Cucumber, Lemon Oil  | 12.95 |
| Roast Chicken Terrine, Provencal Vegetables, Charred Courgette, Tomato and Tarragon Dressing  | 12.95 |
| Sea Foods   |       |
| Thai Spiced Salmon and Prawn Fishcake, Asian Slaw, Mango and Coconut Sauce, Coriander   | 14.95 |
| Seared Scottish Salmon, Smoked Severn and Wye Valley Salmon Agnolotti, Preserved Lemon, Keta, Dill  | 22.95 |
| Burgers   |       |
| BBQ Marinated Chicken Burger<br>Smoked Chilli Jam, Sea Salt and Rosemary Focaccia Roll, Garlic Aioli, Brasserie Slaw, Rustic Chips  | 17.95 |
| Moving Mountains Plant Based Burger<br>Vegan Cheddar, Vegan Burger Sauce, Pickled Cucumber, Pretzel Roll, Rustic Chips (Vegan)  | 17.95 |
| Ground Beef Burger<br>American Cheese, Maple Grilled Bacon, Burger Sauce, Brasserie Slaw, Pretzel Roll, Rustic Chips  | 18.95 |
| Larger Plates   |       |
| Chicken Milanese<br>Charred Provencal Vegetables, Olives, Bocconcini, Pesto, Roast Tomato Sauce   | 21.95 |
| Roast Rump of Lamb<br>Crisp Lamb Shoulder, Lamb Ragu, Confit Turnips, Shallot Jus   | 23.95 |
| Rump of Charred Beef<br>Celeriac, Molasses Cured Beef Cheek and Smoked Poacher Mac and Cheese, Red Wine Jus<br>(A supplement of £4.95 will apply for our dinner inclusive guests) | 26.95 |
| Sautéed Mushroom and Goats Cheese Risotto with Grilled Artichokes (GF)  | 14.95 |
| Roast Vegetable and Chickpea Tagine<br>Apricot, Chilli and Mint Cous-cous, Preserved Lemon (Vegan)  | 14.95 |

Unless specified, all main course dishes are accompanied by Roast New Potatoes Wedges and Savoy Cabbage, Leeks and Peas