

SPRING MENU

12PM-2.30PM | 5PM-9PM

SHARING

Sourdough bread with garlic herb butter & parmesan ^V	11
Chicken liver parfait, seasonal chutney & sourdough bread ^{*GF}	14

STARTERS

Cider braised pork cheeks, pickled apple & black pudding bon bon ^{*GF}	16
Brown sugar and citrus cured salmon, lemon salsa & shaved fennel ^{GF DF}	17
Roast fennel and orange salad with goats cheese mousse & almond crumble ^{V GF *DF}	15

MAINS

Aged, grass-fed sirloin beef, roast carrot, beef & pistachio crumb with red wine jus ^{GF *DF}	35
Silere lamb neck fillet, confit & pickled parsnip with parsley salsa ^{GF *DF}	33
Market fish, creamy mash & roast onion with crispy caper & brown butter dressing ^{GF}	POA
Roast carrot, pickled onion & pea tendrils salad with crispy parsnip & herb dressing ^{V GF DF}	18

SIDES

Creamy buttered mash with a thyme & garlic infused jus ^{V GF}	9
Butter roast cauliflower, parsnip puree & almond crumb ^{V GF}	9
Confit carrots, BBQ carrot puree, pickled carrot & pistachio ^{V GF DF}	9

DESSERT

Whittakers chocolate mousse with poached orange & oats ^{V *GF}	12
Iced lemon parfait with coconut crunch meringue & lemon curd ^{V GF}	12

A range of tea and coffee and liqueurs are available, please ask your server

* - can be made V - Vegetarian DF - Dairy Free GF - Gluten Free

Although we offer some gluten free meals, we are not a gluten free restaurant and cannot ensure that cross contamination will never occur

Please inform your server of any allergies or dietary requirements