



## STARTERS

Leek & Potato Soup with Garlic & Herb Croutons  
Crispy Peking Duck Bon Bons, Plum & Star Anise Coulis, Duck Scratchings  
Harissa & Lime Hummus, Za'atar, Tomato & Chilli Relish, Flatbread, Olive Oil  
Salt & Pepper Squid, Lemongrass & Ginger Sweet Pickled Daikon,  
Carrot & Cucumber, Soy, Chilli & Lime Dipping Sauce  
Peppered Smoked Mackerel & Horseradish Fishcakes,  
Watercress & Creme Fraiche Veloute  
Grilled Goats Cheese & Beetroot Marmalade Tart, Pear & Apple Chutney,  
Parsnip Crisps, Mixed Leaves, Aged Balsamic

## ROASTS

**28 Day Dry Aged English Rump of Beef**  
**Garlic and Herb Roasted Hampshire Pork Loin, Crackling & Apple Sauce**  
**Roasted Half Free-Range Chicken & Chipolatas**  
**Vegan Nut Roast, Rich Vegan Gravy**

All served with Roast Potatoes, Yorkshire Pudding, Honey Glazed Root Vegetables,  
Seasonal Vegetables & Rich Red Wine Gravy

## MAINS

**Pan Fried Fillets of Seabass**  
Chilli, Garlic & Chorizo Crushed Potatoes, Sauteed Sprouting Broccoli,  
White Wine & Piquillo Pepper Veloute  
**Thai Roasted Vegetable Red Curry**  
Coconut, Star Anise, Ginger, Lemongrass, Coriander & Chilli Sauce, Sticky Jasmine Rice  
**Seafood Linguine**  
Sauteed King Prawns, Scottish Salmon, Clams & Shetland Mussels  
Garlic, Chilli, White Wine, Saffron & Tomato Cream Sauce, Baby Spinach & Parmesan  
**Crispy Peking Duck Salad**  
Watercress, Spring Onion, Carrots, Mooli, Sesame Seeds, Asian Dressing, Sticky Plum Sauce  
**Chargrilled Homemade Steak Burger**  
Monterey Jack Cheese, Crispy Smoked Bacon, Burger Sauce, Dill Pickles,  
Mixed Leaves, Chilli, Beer & Chorizo Ketchup, Chips

## DESSERTS

Sticky Toffee Pudding, Caramel Sauce, Butterscotch Ice Cream  
Warm Raspberry Bakewell Tart, Raspberry Ripple Ice Cream  
Warm Chocolate & Peanut Butter Brownie, Salted Caramel Ice Cream  
Lotus Biscoff Ice Cream, Biscoff Crumb, Caffe Mocha Sauce  
Vegan Chocolate Brownie, Vegan Salted Caramel Ice Cream, Raspberry Coulis  
Chocolate & Orange Bread & Butter pudding, Custard, Vanilla Ice Cream

**£28pp 2 course**  
**£32pp 3 course**

