

Toasted Flat Breads (v)
rustic olives
6.50



Home Baked Sourdough (v)
yeast butter
5.50

INCLUSIVE MENU

STARTERS

Seasonal Soup
freshly baked bread

Confit Duck Leg
soy & ginger slaw, sticky dressing

Grilled Sardines
roasted tomato & rocket bruschetta

**Watermelon, Pea, Mint & Olive,
Feta Snow (v)**

MAINS

Breaded Pork Escalope
spinach, poached golden beets, caper butter sauce

Pan-Fried Chicken
crushed new potatoes, artichoke two ways, crispy skin & jus

Pork Cutlet
confit plum tomato, field mushroom, hand-cut chips &
watercress

White Wine Poached Plaice
lemon, sorrel risotto

Vegan Aubergine Moussaka (v/ve)

Vegan Chicken Parmesan Milanese (v/ve)
parmentier potatoes & basil

SIDE DISHES

Soy & Ginger Slaw 5.50 / Poached Golden Beets 5.50 / Fondant Potato 5.50 / Vanilla Mash 5.50 /
Sorrel Risotto 5.50 / Buttered Spinach 5.50

DESSERTS

Coffee & Coconut Crème Caramel
spiced syrup sponge

Crumble of the Day
vanilla bean sauce

Glazed Lemon Tart
raspberry sorbet

Warm Double Chocolate Brownie
vanilla ice cream

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. (V) does not contain meat. (VE) does not contain any animal products.