

SUMMER MENU 2018

(V)-vegetarian



STARTERS

Soup of the day, wholemeal bread

£4.50

English asparagus, streaky bacon, poached egg, truffle

£5.50

Dressed crab and prawn, gazpacho dressing, cucumber ribbon

£5.50

Lemongrass and coconut steamed mussels, coriander

£5.50

Charred water melon, feta cheese, toasted
pumpkin seeds, rocket

£5.50

MAINS

Char grilled rib eye steak, chips, flat mushroom, plum tomato,
peppercorn sauce

£17.50

Char grilled pork chop, chips, flat mushroom, plum tomato, tarra-
gon butter

£14.00

Kofta spiced lamb rump, sweet potato, chick pea, red pepper,
mint and mango yoghurt dressing

£16.50

Roasted cod loin, chorizo, samphire, new potato,
spiced squid rings

£16.50

Smoked paprika and oregano spatchcock chicken, apple
and celeriac slaw, fries

£15.50

Wholemeal spaghetti and courgette, asparagus, broad bean,
Manchege cheese

£13.00

Cheese and onion omelette, fries, flat mushroom, plum tomato

£13.00

SIDE DISHES

House made ice cream selection, fresh berries, ginger snap

£5.00

Peanut parfait, chocolate sorbet, peanut praline

£5.00

Roast strawberries and almond shortcake, vanilla mascarpone,
summer cup jelly

£5.00

Glazed passionfruit tart, mango coulis, coconut ice cream

£5.00

English cheese, chutney and biscuit selection

£6.50