



Starters

Roasted red pepper & tomato soup, almonds, chilli oil

Chicken & smoked bacon terrine, date puree, homemade chicken scratchings, toast

Chargrilled whole sardines, Provencal sauce, celery & fennel salad

Mains

Garlic fried polenta, ricotta, charred aubergine, seeds, courgette, lemon & marjoram

Lamb leg steak, heritage carrots, charred hispi cabbage, sauté potatoes, roasting juices

Pan fried hake, clams, chorizo & fennel broth, chickpeas, samphire, aioli

Chargrilled 8oz rump steak, bone marrow butter, watercress & shallot salad, chips

Pudding

Blackberry liquor poached pear, honey & ginger granola, crème fraiche sorbet

Steamed blueberry & vanilla sponge, clotted cream ice cream, treacle syrup

Peanut butter cheesecake, salted caramel truffle, peanut brittle

£25 per person for two courses or £30 for three courses

£3 supplement for steaks