



STARTERS

Homemade sundried tomato, confit garlic & olive focaccia, extra virgin olive oil & balsamic vinegar (Vg)	5
Roasted red pepper & fennel soup (Vg)	9
Mushroom arancini, truffle emulsion ^(V)	9
Chicken soup, boudin blanc, seasonal vegetables	10
Smoked salmon, tomato, avocado, cucumber, bagel cracker	13
Goose foie gras, house chutney, toasted challah	23

MAINS

Roasted king oyster mushrooms, pearl barley, courgette, broad beans & peas (Vg)	18
Chicken schnitzel, lemon, rocket salad	20
Breaded chicken schnitzel burger, truffle coleslaw, chips	23
Grilled beef burger, gherkins, lettuce & smoked ketchup, chips	25
Slow cooked lamb shoulder, pressed potato terrine, confit tomatoes, swiss chard & olives	33
Salmon fillet, saffron potatoes, minted peas, courgette & edamame, salsa verde	22

SIDES

Truffle Coleslaw	5	French beans	5
Triple cooked chips	5	Tomato salad	5
Truffle chips	7	Mixed salad & garden vegetables	5

DESSERTS

Challah brioche pudding, custard ^(V)	9
Summer berry pavlova, strawberry & buckthorn sorbet (V)	9
Chocolate fondant, vanilla cream (Cook at home 9 minutes preheated 180C fan oven) ^(V)	11

