- TO START •

Tomato and red lentil soup, chilli crème fraîche (V,GF) vg available
Fregola pasta, beetroot, goats' cheese and rocket salad, mixed seed granola (v) vg available
Stilton and caramelised onion tart, lamb's lettuce, fig emulsion (v)
Kiln smoked salmon, potato and free range egg salad, baby capers (GF)
Lamb kofta, warm pitta, tzatziki, Greek salad

- TO FOLLOW $\cdot$

12-hour braised local beef, pancetta, baby onions, red wine thyme sauce, horseradish mash, roasted root vegetables (GF)

Breast of local chicken, woodland mushrooms, brandy cream sauce, wild rice, tenderstem (GF)

Moroccan-spiced butterbean vegetable tagine, steamed couscous (VG)
Ginger, soy and chilli salmon, warm lentils, flash-fried vegetable salad (DF) GF available
Paul Shum's 8 oz steak cheeseburger, seasoned fries, $\mathbf{H} \subset \mathbf{H}$ relish vg available
Superfood salad, broccoli, avocado, quinoa, feta, mint, cucumber, edamame, sesame seeds, lemon and herb dressing (V,GF) vg available
ADD WARM CHICKEN BREAST (GF) $£ 5$ supplement | ADD FLAKED SALMON (GF) $£ 5$ supplement

- TO ACCOMPANY .

Truffled fries (V,VG,DF)£4| Sweet potato fries (V,VG,DF) £4| Seasonal greens (V,VG,DF) £4
-TO FINISH -
Apple and raspberry crumble, custard (V,GF) vg available
Chocolate orange and clementine tart, dark chocolate ganache
H $\subseteq$ H Honey pot, honey lemon mousse
Chocolate cheesecake, seasonal berries, vanilla cream
Trio of ice creams and sorbets GF and VG available

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V \text { - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS }
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