



### Seasonal à la carte

Smoked mackerel pâté, toast, cucumber jelly  
and charred cucumber **£8.95**

Crispy pressed lamb confit, pink peppercorn and herb dressing,  
pickled shallot, rocket and chive emulsion **£9.95**

Potato and leek soup, homemade bread (ve) **£8.50**

\*

Pork tenderloin stuffed with apple and sage, caramelised apple purée,  
confit garlic mash, sage crisp, buttered kale, mustard sauce **£22**

Harissa roasted aubergine, tomato and red pepper couscous, spring  
onion, pomegranate **£19**

Salmon fillet, caponata, parmentier potatoes, crispy kale **£20.95**

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Chocolate delice, honeycomb, cherry **£9.95**

Lemon frangipane tart, Chantilly cream **£9.50**

Plum and apple crumble, custard **£8.95**

**Please let us know of any allergens prior to ordering**



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