



## A LA CARTE MENU

### Starters

48hr Pork Belly, Miso Glaze, Tiger Prawn and Melon Sorbet - £9.95

Gilt Head Bream, Crab Tortellini, Coriander Pesto, Laksa Sauce - £9.95

Duck Confit and Duck Liver Terrine, Sour Cherry Chutney, Toasted Brioche - £10.50

Cured Sea Trout, Celeriac and Apple Coleslaw, Lemon and Dill Jelly - £9.50

Burrata, Heritage Tomato and Charred Watermelon, Rocket Pesto - £9.50

### Mains

Roast Lavinton Lamb, Ricotta Buffalo, Courgette, Black Olive and Mint - £27.95

Turbot with Fennel Herb Mustard, Brioche Butter, Fennel Salami and Roast Spring Cabbage - £27.50

Seabass, Soft Shell Crab, Summer Vegetable and Tomato Minestrone, Planeta Olive Oil Foam - £26.50

Roast Goosnargh Duck Breast, Liquorice and Squash Purée, Spinach, Potato and Celeriac Terrine - £26.50

Pressed Celeriac and Thyme Terrine, Charred Leeks, Seasonal Mushrooms, Fennel and Mustard Seed Sauce - £16.95

### Desserts

Dark Chocolate, Coffee and Passion Fruit - £9.75

Strawberry and Vanilla Sponge, Macerated Strawberries and a Strawberry Cheesecake Ice Cream - £9.75

Raspberry, White Chocolate and Lemon Curd "Trifle Elements" - £9.75

Plate of Cheese, Celery and Apple, Walnut and Raisin Bread - £12.95

