



Tasting Menu - £40

Wine Pairing - £20

Beer poolish bread / homemade mascarpone butter
Ale rarebit

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Butternut squash terrine / goat's cheese sauce / bacon crumb / puff pearl barley

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Slow cooked beef brisket / sweet potato / coriander / cornbread / crispy shallot

Or

Charred sweetcorn / crispy shallot / confit egg yolk / jalapeno / chive (V)

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Pan roasted monkfish tail / charred leeks / garlic & buttermilk emulsion / grelot onion / bread crisp

Or

Caramelised onion tartlet / pine nut / charred leeks / miso glazed chestnut mushrooms (V)

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'Pink gin & lemonade'

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Coffee cake / walnut praline / Tia Maria foam / ground coffee sauce

Or

Selection of British Cheese / sea water crackers / homemade apple chutney + £7

A list of Allergen's will be provided on request