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## A la Carte

### Aperitifs

Vermouth and Lemonade £4.50

Negroni £8.00

Aperol Spritz £6.50

Lillet, Mint and Elderflower Spritz £6.00

Non-Alcoholic Everleaf Spritz served with lemonade £6.50

### Snacks

Homemade bread served with flavoured butter £4.50

Battered anchovies with curry mayo £3.50

Olives and Parmesan £3.00

### To Start

Whipped duck liver parfait served with clotted cream brioche, house pickled and gingerbread £9.00

Soused mackerel served with gin and tonic cucumber, horseradish creme fraiche, dill oil and squid ink crumb £7.00

Beef ragu served with confit leeks, creamy mash, smoked cheddar foam and truffle £8.00

Dressed crab served with smoked eel, apple gel, dill emulsion, fresh dill and brioche £9.00

Soup of the day served with a smoked cheddar toastie £7.00

Whipped brie tartlet, served with smoked candied walnuts, house pickles, puffed rice, celery and truffle £7.00



### **To Follow**

Roast Fillet served with a braised beef cigar, pan fried girolles, creamy mash, tenderstem broccoli, mushroom puree and tarragon oil £32.00

Butternut squash and goat cheese ravioli served with red pepper ketchup, squash fondant, sage oil, confit leeks, burrata with parmesan tuile £16.00

Pan fried cod served with caramelised cauliflower puree, charred cauliflower florets, dressed crab, raisin and hazelnut jus, crispy seaweed and dressed new potatoes £20.00

Duck breast served with duck leg sausage roll, preserved berry jus, onion and black garlic puree, honey, truffle and walnut dressed carrot £22.00

Creamy jerusalem artichoke orzo served with parsley and pine nut pesto, goats cheese, truffle with crispy hens egg £13.00

Beer Battered Fish and triple cooked chips served with chip shop treats £14.00

### **To Finish**

Yuzu Mousse served with fennel pollen, meringue, lemon curd and lemon sherbet £9.00

Banana bread served with honey parfait, honeycomb, yuzu caramel and vanilla mousse £8.00

Sticky Toffee Pudding served with salted caramel ice cream, honeycomb and yuzu £8.00

Coconut and white chocolate pannacotta served with mango jelly, rum infused pineapple, mango salsa, passionfruit sorbet and an oat crumb £8.00

Chocolate Orange Double Decker £9.00

Selection of cheeses served with quince, apple, celery, grapes, chutney and artisan crackers

3 Cheeses £12.00      5 Cheeses £16.00