

Spring Menu

STARTERS

Seasons Soup 7

Warm Bread (GF*)

Mediterranean Vegetable Arancini 9

Garlic Aioli

Fresh Crab, 12

Toasted Brioche, Apple, Crushed Peas, Pea and Mint Puree (GF*)

Prawn and Crayfish Cocktail 11

Buttered Bread (GF*)

Crispy Hot Honey Pork Belly, 10

Asian Style Salad (GF)

Chicken Liver Pate 9

Plum and Orange Chutney, Orange Sauce, Toasted Brioche (GF*)

MAINS

Lamb Shank 28

Minted Mash, Chantenay Carrots, Kale, Lamb Gravy (GF)

Meat and Potato Pie 24

Fat chips, mushy peas, gravy

Chicken Supreme 26

Dauphinois Potato, Spinach and Wild Garlic Sauce, Asparagus, Charred King Oyster Mushroom (GF*)

Curried Monkfish Wellington 26

Spiced Rice, Saag Aloo, Tomatoes

Classic Chicken Caesar Salad 22

Bacon, Brioche Croutons, Anchovies, Parmesan Shavings, Caesar dressing (gf*)

Herb Crusted Hake 26

Tomato and Chilli Risotto, Tenderstem Broccoli (GF)

Bacon Cheeseburger 22

Slaw, Skin on Fries (GF*)

Vegan Burger 22

Fries, Vegan Style Cheese, House Salad (V)

Smoked Cheddar and Vegetable Frittata 22

Beetroot, Carrot, Walnut and Radish Salad (GF) (N*) (V)

Desserts

All desserts 9

Strawberry Cream Tart

Fresh strawberries, strawberry puree, white chocolate shavings

Rhubarb and Raspberry Cheesecake

Gingernut base, white chocolate and raspberry shard, dehydrated rhubarb

Passionfruit Pavlova

Chantilly cream, mango and passionfruit sauce, diced mango and pineapple, dark chocolate curls (GF)

Steamed Treacle Sponge

Custard

Salted Pretzel Brownie

Caramel sauce, vanilla ice cream

Seasons Cheese Board

6 supplement

Four cheeses, crackers, Grandma's Chutney, apple grapes and celery (GF*) (V)
All of our cheeses are chosen with expert knowledge & care for quality, flavour, & diversity