(gf) gluten free – (gfa) gluten free available - (v) vegetarian – (vg) vegan – (vga) vegan available

B R I N G Y O U R O W N W I N E

*(Wine only)*

*£30.00 Each*

*A la carte menu*

*unavailable during BYO*

S T A R T E R S

**YELLOW SPLIT LENTIL, COCONUT AND TURMERIC SOUP**

*Crusty sourdough bread (gfa)*

**KING PRAWN TOSTADA**

*Cherry tomatoes, radish salad and smashed avocado*

**BBQ PULLED PORK BAO BUN**

*With pickled vegetables*

**CHARGRILLED TILLINGHAM ASPARGUS**

*Romesco sauce and shaved parmesan (gf) (v) (vga)*

**CHICKEN LIVER PATE**

*Toast and house chutney (gfa)*

M A I N S

**PANFRIED SEA BREAM FILLETS**

*Shiitake mushrooms, cannellini beans, curly kale, and sesame dressing (gf)*

**BUTTER CHICKEN CURRY**

*Basmati rice, mango chutney and popadom*

**BEEF FILLET WELLINGTON (+£8)**

*Parmesan truffle mashed potato, honey roast carrots and port jus*

PULLED AUBERGINE, HARISSA RAGU

*Tagliatelle, toasted almonds, and shaved vegetarian parmesan (v) (vga) (gf)*

**SLOW ROAST BELLY OF PORK**

*Apple compote and crispy crackling, mashed potato, gravy, and mixed vegetables (gfa)*

D E S S E R T S

**BLACK FORREST MILLE FUILLE**

*Layers of puff pastry, chocolate cream and mixed berries (v)*

**APPLE AND RHUBARB CRUMBLE TART**

*With custard (add ice cream £1) (v)*

**STRAWBERRY KULFI (INDIAN ICE CREAM)**

*Roasted strawberries, cardamon caramel and walnuts*

**HOMEMADE HONEYCOMB**
*Vanilla ice cream, warm chocolate sauce (v), (gf), (vga)*

**CHEESE AND BISCUITS (£4 SUP)** *Served with apple, grapes, celery, crackers, and house chutney (v), (gf available)*

*Black Bomber, French Brie, Cashel Blue, and Goats Cheese*