

BREAD

A basket of our delicious artisan breads served with extra virgin olive oil and balsamic vinegar. 2.5

STARTERS

Homemade soup of the day. 5.5

Seared scallops with cauliflower puree, streaky bacon and vanilla salt. 8

Beef Carpaccio w lemon and olive oil and mixed leaves. 8

Duck breast, ginger and lime spring roll with a spicy BBQ sauce. 8

Baked fig, red onion and camembert tart. 7.5

MAINS

Roasted free range guinea fowl supreme with mashed sweet potato and a mushroom and rosemary gravy. 14

Saffron and chorizo risotto with parmesan and a rocket salad. 13

Free range roasted pork belly with olive oil and chervil mash and roasted granny smith puree. 14

Our national award winning organic steak mince burger served w/red onion marmalade, mature cheddar & goose fat fries. 12

Handmade pasta of the day. Please ask your server. 13

Mushroom, spinach and marscapone pithivier w a Diablo sauce and mixed leaves. 13

Fresh fish of the day. Ask what our south coast fisherman caught and what our chef did with it! MP

SIDE DISHES : Goose fat fries, Boiled new potatoes, Cumin and honey carrots, Broccoli, dressed mixed leaves. All 3.5

DON'T FORGET TO LEAVE ROOM FOR ONE OF OUR DELICIOUS HOMEMADE DESSERTS OR SOME OF OUR ARTISAN CHEESES!

A discretionary service charge of 10% will be added to your bill