

A La Carte

STARTERS

TUNA Herb Rolled Tuna Ceviche, Niçoise Salad <i>F, E, M</i>	£9
BEEF Jasmine Tea Scented Beef Brisket Bon-Bon, Piccalilli Fruits, Chargrilled Chicory, Celeriac Puree <i>G, E, M, MUS</i>	£9
SEASONAL SOUP Chef's Homemade Soup of the day served with Wheaten Bread	£7
FENNEL & MUSHROOM SAUSAGE Fennel and Mushroom Sausage, Garlic Cream, Herb and Mustard Puree, Confit Shiitake <i>G, M, MUS</i>	£9
SCALLOPS Pan Seared Scallops, Corn Salsa Verde, Smoked Cockles, Puffed Wild Rice <i>MOLL, M</i>	£10
Mozzarella Basil & Olive Oil Marinated Mozzarella, Cured Prosciutto, Smoked Egg Yolk <i>M, E</i>	£9

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

MAINS

FITZ FISH N FONDANT	£20
Pan Seared Cod Fillet, Mini Potato Fondants, Pea and Mint Puree, Beer Battered Scrumps, Sauce Gribiche, Vinegar Jelly Cube <i>F, M, E</i>	
GNOCCHI	£19
Ricotta, Spinach and Nutmeg Gnocchi, Wild Garlic Pesto <i>M, E</i>	
LAMB	£22
Roast Spring Lamb Rump, Noisette Potato, Baby Carrot, Spring Onion, Creamed Spinach, Mint Jus <i>M</i>	
DUCK	£20
Roast Duck Breast, Crispy Leg Spring Roll, Charred Orange Compote, Pommes Anna <i>G, E, M</i>	
PORK	£20
Cannon of Pork Fillet, Glazed Cheek, Black Pudding Croquette, Textures of Carrot <i>G, SD, M</i>	
BEEF	£27
10oz Pan Roasted Hannan's Salt Aged Northern Irish Sirloin, Onion Rings, Beef Fat Chips <i>G, SD, M</i>	
CHICKEN	£20
Supreme of Chicken, Tagliatelle, Textures of Mushrooms, Truffle, Tarragon Cream, Crispy Salsify <i>G, M, E</i>	

DESSERTS

DELICE

£7

Dark Chocolate and Hazelnut Delice, Salted Caramel, Praline Tuille

M, N, G, E

TART

£7

Blueberry and White Chocolate Frangipane Tart, Blueberry Gel

Crystalized White Chocolate, Vanilla Bean Ice Cream

M, N, G, E

SEMIFREDDO

£7

Rhubarb Semifreddo and Pistachio Cream, Honey Madeleine

M, N, G, E

MOUSSE

£7

Vegan Coconut Mousse, Passion Fruit, Lime and Roasted Pineapple

N

MILK & COOKIES

£7

Milk Meringue, Whey Sorbet and Chocolate Chip Cookie

M, G, E

CHEESE

£10

Selection of Local Cheeses, Wheat Wafers, Quince Jelly

M, N, G

G-gluten, **E**- eggs, **F**- fish, **M**-milk, **MOLL**- molluscs, **MUS**- mustard, **N**- nuts, **SD**- sulphur dioxide

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