



**Early Menu
Served 5.30-6.30pm**

Soup of the day

Cranberry, red onion and goat's cheese tart with smooth spinach and a beetroot and almond salad

Local mussels cooked in tomato, celery, garlic and basil sauce

Galia melon with strawberry and Cava compot, elderflower sorbet, mint sugar

Ham hock terrine with pea puree, English mustard mayonnaise, apple and cider vinegar salad

Ravioli of black pudding with crisp streaky bacon, pureed Cajun sweet potato, whiskey, sage and onion sauce

Blackened hake with lemon, mint and apricot couscous, roasted red pepper cream, smoked fish croquette

**Pan fried sirloin steak in cracked pepper butter with Dijon mustard and red wine sauce, salad and hand cut chips
(This carries a £4.50 supplement)**

Honey and five spice coated pork belly with haggis mash, smoked paprika dressing, Harissa and chick pea fritter

Parmesan crusted fillet of salmon on roasted vegetables with sesame seed bon bons and a lemon and chive butter sauce

Char grilled courgette and peppers with Brie, sweetcorn salsa, crisp courgette batons and char grilled polenta

Rosemary marinated supreme of chicken on cumin and coriander mash with bacon and leek sauce and mini Stilton dumplings

Stem ginger and lemongrass rice pudding with caramelized pineapple and coconut macaroons

Caramel meringue, lemon curd and blueberry cheesecake with blueberry jus

Treacle tart with orange ice cream and sweet cinnamon cream

£17.95