



Seasonal Supper Menu

Tuesday 12 – Thursday 28 March

To Start

Smoked celeriac soup, chives & black truffle (v)

Warm salad of frisee, new potatoes, black pudding, coarse mustard & softly poached egg

Mi-cuit salmon fillet, radish & apple salad, mustard mayonnaise

Main Course

Pan fried sea bream, slow roast tomatoes, herbed potatoes, sardine ketchup & salsa verde

Marinated leg of lamb, roast onion polenta, kale & mint gremolata

Bubble & squeak, Buttered rainbow chard, fried duck egg & HP sauce

Desserts

Warm banana & date bread, muscovado cream, dark rum & banana puree, candied pecans

Vanilla crème brulee

A selection of cheeses from Harvey & Brockless, frozen grapes, chutney, celery & crackers

3 courses £18.00

**If you have any intolerances or allergies, please speak to a member of our team
and they will be happy to advise.**

