



## APPETISERS

Marinated house olives  
Freshly baked focaccia with Los Dos Anigos olive oil & balsamic vinegar

--- All priced at 3.50 ---

## TO START

--- 2 courses 18 ---

--- 3 courses 22 ---

**AUBERGINE**- Aubergine and heritage tomato soup, yogurt, sumac, pomegranate, goats cheese, sun blushed tomato and sesame seed focaccia (V)

**SALMON**- Charred smoked salmon, a variety of cucumber preparations, yoghurt sorbet, lime curry, radish

**ELDERFLOWER**- Elderflower dressed salad, elderflower and lovage sorbet float, kohlrabi, radish, beetroot, baby carrots, spring herbs and flowers, carrot top hummus, poached duck egg (V)

**PIGEON**- Wrral shot wood pigeon salad, goats cheese, almond, beetroot, raspberry, black garlic, liquorice, ecuadorian chocolate

## MAIN COURSE

--- 2 courses 18 ---

--- 3 courses 22 ---

**ROAST BEEF SIRLION** - Roast scottish beef sirlion, honey roast carrots, slow cooked red cabbage, green beans, whipped horseradish cream, duck fat potatoes, Yorkshire pudding, beef gravy

**PI NEAPPLE CHEESE ONION**- Spiced roast pineapple, pineapple and mango chutney, pineapple lassi, lentil curry, pineapple hot sauce, kidney beans, slow roast red onion, aubergine, courgette, coconut, paneer cheese (V)

**CORN FED CHICKEN** - Miso and maple marinated breast, lemon garlic roasted leg, hot wing, corn butter sauce, chorizo, courgette, polenta, button mushroom, confit egg yolk

**ROAST HAKE**- Roast fillet of hake, confit byaldi, nasturtium pesto, roast tomato sauce, roquito peppers, samphire, goats cheese and courgette flower arancini

## SIDES

Triple cooked chips  
Seasonal mixed salad, Veg men leaves

--- All priced at 3.50 ---

\*If you require any information on allergies/intolerances, please ask a member of our team\*

