



Sample Daily Specials



Starters

- Mackerel, braised haricot beans in tomato, chili and herbs, wild roquette, olive oil
- Ham Hock & Foie gras Terrine, celeriac remoulade, haricot bean and pricot purée
- Spiced Chicken Wings, honey and parsley mayonnaise, organic salad
- Chicken Liver & Foie Gras Paté, grape and apple relish, country bread & organic leaves
- Minestrone Soup, basil and olive oil
- Potato Gnocchi, tomato, asparagus and organic goats cheese
- Crab and Prawn Linguini, white crab meat, prawns, chili, spring onion olive oil and parmesan
- Roast Breast of Mallard, celeriac purée, swiss chard
- Gnocchi, leg of chicken farci, glazed with tarragon & parmesan cream

Mains

- Braised Rare Breed Pig Cheek, summer vegetables, tomato, mint & basil jus
- Braised Veal cheek, tomato, coco beans, gremolata
- Hake Fillet, braised lentils, vegetables, smoked pork belly
- Fillet of Turbot, fine green beans, red onion, green olive tapende
- Wild venison, sweet & sour carrots, apple and parsnip purée
- Line caught Plaice, Mediterranean vegetables, aubergine purée
- Slow Roast Rare Breed Pork Belly, spiced lentils, granny smith purée
- Roast Monktail, saffron potatoes & broad beans
- Pan-Fried Fillet of Hake, piperade, micro roquette, black olives
- Roast Organic Chicken, orzo pasta, creamed wild mushroom, asparagus, olive oil & micro basil
- Rib Eye of Beef, roast balsamic onions, salsa verde & wild roquette
- Fish pie, fish and shellfish poached in cream velouté, garden peas, piped potato
- Dover Sole, Pan-fried, sea asparagus, Jerusalem artichokes lyonnaise
- Fillet of Plaice, tomato, saffron, mussel and prawn ragout, micro basil salad, green olive tapenade
- Jack Kellys Prize Winning Pork & Apple Sausage, baked beans & mash