

# SUMMER A LA CARTE

## TO SHARE

House mixed olives VE £3.

Hummus, babaganoush and warm flatbread VE £5

House baked focaccia, olive oil, aged balsamic and butter DF VE £4

## STARTERS

**Twice baked Goats cheese soufflé**, apple, hazelnut, chicory and watercress salad V £8

**Thai style cured salmon**, green papaya salad, peanuts, red chilli, coriander and avocado GF DF £9.95

**Beetroot, burrata and toasted dukkah** with crispy focaccia, extra virgin olive oil and radish V £9

**Crab scotch egg**, pickled cucumber, brown crab and smoked mackerel emulsion, soft herb salad £9

**Gazpacho soup**, heirloom tomatoes, basil and extra virgin olive oil VE £7

**Confit duck leg and pork belly salad**, kecap manis and sesame dressing, cashew nuts, spring onions, beansprouts, watermelon and coriander GF DF VE\* £9/ £18

## MAINS

**Pan roast lamb rump and slow braised shoulder**, aubergine chickpea and tomato, chermoula, black olive tapenade, feta cheese and filo pastry £20

**Pan roasted sea bream**, artichoke and saffron potato barigoule, sun blush tomato salsa verde and pickled fennel £20

**Vadouvan spiced cauliflower** with aubergine and chickpea, tenderstem broccoli, goats curd and coriander V VE\* £15

**Chargrilled beef burger**, onion jam, gem lettuce, tomato and pickle with cheddar cheese, house salad, shoestring fries and red slaw £16

**Chargrilled aged Picanah rump steak** with roast plum tomato, field mushroom, chunky chips, watercress and peppercorn or café de paris butter £23

**Cote de Boeuf for 2** with roast plum tomato, field mushroom, chunky chips, house salad, mustards, peppercorn sauce, café de paris butter and tenderstem broccoli in cashew nut butter £60

**Beer battered Cornish haddock fillet**, chunky chips, mushy peas, tartar sauce and lemon DF £16

## SIDES

**All side dishes are £4**

Garden salad VE

Tenderstem broccoli, cashew butter GF

Shoestring fries VE

Beer battered chunky chips VE

White truffle and parmesan fries GF

## DESSERTS

**Granny Smith apple and almond financier**, apple granita, brandy snap and clotted cream with warm Calvados scented crème anglaise £8

**Cashew and white chocolate cheesecake**, pistachio meringue, strawberries, honeycomb, lemon curd and fresh lemon balm with cotton candy and a guava and strawberry sorbet £9

**Iced banana parfait** with salted caramel, popcorn, glazed banana and toffee ice cream GF £7.50

**Oxford Blue cheese**, biscuits, fig chutney and celery GF £9

**Ice cream and sorbet** GF ~ £2 per scoop