



### Starters

Cured Brill with Citrus Fruit and Fennel £17

Asparagus Soup with Crème Fraîche and Lemon Oil £15

Baked Oyster and Scallop with Parsley, Lemon and Roasted Garlic Butter £19

Fennel Cured Venison with Beetroot, Parmesan and Hazelnuts £17

### Main Course

Grilled Gurnard with Crab Potatoes, Spring Onions, Basil and Saffron Aioli £34

Grilled Hake with Beans and Ham, Roasted Red Pepper Relish £32

Tandoori Monkfish, Spiced Lentils, Kachumber Salad £39

Roast Chicken with Mushroom and Shallot Tart, Tarragon Green Sauce £32

### Desserts and Cheese

“Gola Rainforest 70%” Chocolate Choux Bun £16

New Season Rhubarb Mess £15

Bramley Apple Sorbet with Tashkent Mint Granita £10

Vanilla Ice Cream with Butterscotch Sauce and Almonds £10

Sharpham Brie and Beenleigh Blue with Crackers and Chutney £20

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### Sunday Roasts

Roasted Rump Cap of Beef with Yorkshire Pudding and Horseradish £35

Roasted Chicken with Wild Garlic Stuffing £32

Roasted Monkfish wrapped in Bacon, Red Wine Tartare Dressing £35

*All roasts served with Roasted Potatoes, Seasonal Greens, Carrot and Swede, Cauliflower Cheese*

*SAMPLE*