



**Main Course £14.95 / 2 Courses £19.95 / 3 Courses £24.95**

### **Starters**

Soup Of The Day, Fresh Bread

Smoked Mackerel, Dill & Creme Fraiche Pate, Charred Focaccia

Crispy Tempura Tiger Prawns, Lemon Aioli

Torn Confit Gressingham Duck Salad

Crispy Thai Vegetables Spring Rolls, Sweet Chilli & Coriander Sauce

Goats Cheese Panacotta, Mixed Leaves, Roasted Red Pepper & Tomato Relish

### **Main Courses**

Chargrilled Lemon & Thyme Chicken Caesar, Garlic Herb Croutons, Crispy Baby Gem, Anchovies, Parmesan Cheese, Caesar Dressing

Local Dressed Crab, Herb Buttered New Potatoes, New Farm Barn Mixed Leaves, Beetroot Slaw

Goats Cheese, Pesto, Spinach Tagliatelle Topped With Parmesan Cheese

Poached Salmon, Avocado, Beetroot Salad, Lemon Aioli, Charred New Potatoes

Ballotine Chicken Stuffed With Garlic Butter & Spinach, Roasted Carrot, Shallot Puree, Red Wine Jus, Garlic & Thyme Dauphinoise Potato, Bacon Crumb

Crispy Battered Cod, Chips, Minted Crushed Peas, Tartar Sauce

Pan Roasted Cod, Prawn & Pea Risotto, Crab Veloute

Duncan Jearys Aberdeen Angus Sirloin Steak, Garlic & Thyme Dauphinoise Potato, Salsa Verde **£24.95**

Fresh ½ Local Lobster, Garlic Butter, Pesto New Potatoes, Beetroot Slaw **£27.95**

### **Desserts**

Vanilla Cheesecake, Sharrington Strawberry Compote

Summer Berry Pavlova

Strawberry Eton Mess

Lemon Curd Tart, Raspberry Sorbet

Chocolate Brownie, Tonka Bean Ice Cream

Selection Of Local Cheeses, Crackers, Chutney, Frozen Grapes **£9.50**

**Please advise of specific allergen requirements at the time of ordering. If you have any queries, please feel free to ask!**