



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

Starters

Smoked Mackerel, Dill & Creme Fraiche Pate, Charred Focaccia (gf)

Crispy Tempura Tiger Prawns, Lemon Aioli (gf)

Greek Feta Salad (gf)
(Feta, Black Olives, Red Onions, Pesto)

Duck Spring Rolls, Sweet Chilli

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

Main Courses

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

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

Goats Cheese, Pesto, Spinach Tagliatelle Topped With Parmesan Cheese

Poached Salmon, Avocado, Beetroot Salad, Lemon Aioli, Charred New Potatoes (gf)

Ballotine Chicken, Crispy Polenta, Mushroom Sauce, Garlic & Thyme Dauphinoise Potato, Pancetta Crumb (gf)

Crispy Battered Cod, Chips, Minted Crushed Peas, Tartar Sauce (gf)

Pan Roasted Rump Of Lamb, Honey Roasted Carrot, Colcannon Mash, Silverskin Red Wine Jus (gf)

Roasted Mediterranean Vegetable Paella (gf)

Chargrilled Beef Burger, Topped With Cheese, Garlic Mayo, Toasted Brioche Bun & Fries

Duncan Jearys Aberdeen Angus Sirloin Steak, Chips, Salad, Peppercorn Sauce (gf)

Fresh ½ Local Lobster, Garlic Butter, Pesto New Potatoes, Beetroot Slaw (gf)

Desserts

Lime Cheesecake & Coconut Sorbet (gf)

Summer Berry Pavlova (gf)

Strawberry Eton Mess (gf)

Lemon Curd Tart, Raspberry Sorbet

Chocolate Brownie, Tonka Bean Ice Cream (gf)

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