



2 Courses - £26 + 3 Courses - £30

STARTERS

Hot Honey Glazed Haloumi Cheese

Grilled Asparagus & Courgette Salad, Spinach, Pesto

Duck Egg & Asparagus Tartlet

Smoked Salmon, Herb Salad

Five a Day Spring Salad

Watercress, Zucchini, Pea, Mint, Feta, Lime & Oil Dressing, Toasted Pumpkin & Sunflower Seeds - **VG**

Lemon Sole Goujons

Crab & Avocado Tian, Chilli Garlic Crunch

MAINS

Butter Poached Lemon Sole Fillets

Sautéed Rainbow Chard, Sorrel Cream, New Potatoes

Seared Seabass Fillet

Crab & Crevette Risotto, Salsa Verde

Vegan Bulgogi

Seitan Chicken, Bulgogi Sauce, Tender Stem Broccoli, Steamed Rice - **VG**

Crispy Chicken Schnitzel

Caper Brown Butter Sauce, Sautéed Potatoes, Pear & Beetroot, Endive Salad, Lemon Dressing

SWEETS

Pistachio Macaron Cake

Poached Rhubarb, Vanilla Mascarpone

Passionfruit & Mango Mochi

Pineapple & Mint Salsa, Candied Coconut - **VG**

Goey Jersey Black Butter & Banana Toffee Pudding

Home Made Clotted Cream Ice Cream

Available March - Lunch & Dinner

(Except Friday & Saturday Evening + Mothers Day & Eve)

No substitutions or alterations, any additional side dishes will be charged for separately.