

## A LA CARTE

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### NIBBLES

HOMEMADE BREAD <i>With truffle butter (v)</i>	3
PITTED NOCELLARA & KALAMATA OLIVES	3.5

### STARTERS

TRIO OF BRUSCHETTA <i>Homemade toasted bread served with: cherry tomatoes, garlic oil, tomato coulis - Sicilian caponata - beetroot humus, sesame seeds (ve)</i>	7.5
BURRATA <i>Served with datterini tomato coulis, yellow cherry tomatoes, sundried tomatoes, and balsamic pearls (v) (gf)</i>	8.5
HAM HOCK & PEA TERRINE <i>Pear coulis, fresh peas, bread tuile (df)</i>	8.5
SALMON MOUSSE <i>Served in a trio of mussel pastry shells, beetroot sauce, salmon roe</i>	9
PRAWN & WHITEBAIT TEMPURA <i>With crispy kale and aioli</i>	9

### MAINS

PAN SEARED TOFU STEAK <i>Served with bok choy, pickled mooli, crispy onions, and a soy and sesame sauce (ve) (gf)</i>	16
HOMEMADE WHOLEMEAL TAGLIATELLE <i>With basil pesto, cherry tomatoes and stracciatella (v)</i>	17
PAN FRIED SALMON FILLET <i>Served with beetroot sauce, roasted cauliflower, salmon roe (df) (gf)</i>	21
DUCK LEG CONFIT <i>With an asparagus, pea and broad bean ragout, pea sauce and jus (gf)</i>	22
8OZ RUBY & WHITE SIRLOIN STEAK <i>With hand cut triple cooked chips, rocket salad and sundried tomatoes (gf) (df upon request)</i>	26

### SIDES

SAUCES <i>Peppercorn ~ Blue Cheese</i>	3
ROCKET LEAF SALAD <i>Served with shaved parmesan and balsamic reduction (v) (gf)</i>	4
SAUTÉED NEW POTATOES <i>With pancetta, herbs and butter (gf)</i>	4
TRIPLE COOKED CHIPS <i>(ve) (gf)</i>	4
ROASTED TENDERSTEM BROCCOLI <i>With chilli and garlic oil, toasted almonds (ve) (gf)</i>	4
SICILIAN CAPONATA <i>Aubergine, courgette, tomatoes, celery, onion, in tomato sauce (ve) (gf)</i>	4

### DESSERTS

PISTACHIO TIRAMISU	8
NUTELLA & MASCARPONE CREAM CHEESECAKE <i>Toasted hazelnuts, fresh berries</i>	7.5
OVEN BAKED BERRY TART <i>Berry cream, fresh berries, lemon sorbet</i>	7
POACHED PEACH <i>Amaretto foam and toasted almonds (ve) (gf)</i>	7
A SELECTION OF THE FINEST WESTCOUNTRY CHEESES <i>(v)</i>	9.5

*Please let a member of staff know if you have any allergies or intolerances when you order.*

*v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free*

*A 10% discretionary service charge will be added to your final bill*