

RESTAURANT MENU

MONDAY, 15 AUGUST 2016

V ROASTED BUTTERNUT & SWEET POTATO SOUP WITH PISTACHIO & FETA
PESTO £6.00

TRICOLO OLIVES, PARMA HAM & DEEP FRIED SAGE LEAVES WITH ALMOND
SKORDALIA £8.00

V WHIPPED PANT MAWR GOATS CHEESE WITH FILO ASPARAGUS CIGARILLOS &
ROMESCO SAUCE £8.0

AVOCADO, MAPLE SMOKED BACON & SILVER ANCHOVIES ON SOUR DOUGH
TOAST £8.00

V SQUASHED DRUIDSTONE TOMATO, POMEGRANATE & PEA SHOOT SALAD £8.00

V REFRESHING FRUIT APPETISER STEEPED IN SWEET CHILLI & LIME £7.00



V GRILLED PARMESAN POLENTA WITH BALSAMIC ROASTED BEETROOT &
MARINATED COURGETTE £14.50

ROAST STUFFED MONKFISH WITH SAFFRON, LEMON, VINE TOMATO & LILLIPUT
CAPERS £19.00

PAN FRIED PLAICE FILLETS WITH MALDON SALT ROASTED CELERIAC & RED
ONION REMOULADE £20.00

TIN BOX SMOKED BEST END OF WELSH LAMB WITH AUBERGINE PUREE &
JALAPENO SAUCE £20.00

GRESSINGHAM DUCK BREAST ON A FRAGRANT SPICED SUMMER BERRY
COMPOTE £19.00

V PORCHETTA DELLA NONNA WITH WILD MUSHROOMS & CAMELISED
GARLIC £16.50

ALL THE ABOVE MAINS ARE SERVED WITH AMAZING VEGETABLES

V INDICATES VEGETARIAN DISHES

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY INTOLERANCES WHEN ORDERING.
THERE IS A £5 (PER PERSON) SUPPLEMENTARY CHARGE IF YOU WISH TO ORDER OFF THE BAR MENU