

Starters

Lobster and Shellfish Bisque	£6.75
Finished with crayfish tails and cream	
Pork Belly Croquette	£7.25
Slow cooked shredded belly of pork and apricot stuffing in a crumb, deep fried with colcannon, cider reduction cream sauce	
Avocado Cheesecake	£7.50
Avocado mousse, pimentos, onion, chive, mascarpone cheese, roasted hazelnut crumb, sweet chilli sauce	
Goujons of Plaice and Salmon	£7.95
On a mixed leaf salad, marinated atlantic prawns, lemon mayonnaise dressing	
Asparagus Spears, Soft Poached Egg, Pancetta, Parmesan Crisp	£7.95
Asparagus with light truffle oil, poached egg coated in hollandaise sauce, pan fried pancetta	
Goats Cheese	£8.25
Glazed goats cheese crottin on red wine poached pear, basil infused rosary goats cheese wrapped in a bell pepper and pistachio nut tuile, red wine syrup and a parmesan straw, micro leaf salad	
Seafood Gratin	£8.95
Salmon, prawns, sole cooked in a light mustard and chervil sauce, gratinated with a parmesan crust	
King Scallop and Tiger Prawns	£11.50
Fresh pea puree, cauliflower mash, black pudding, oven dried cherry tomato, chive cream	