

SPECIALS - EXAMPLE ONLY – SPECIALS CHANGE DAILY**MAINS**

21 day aged rib-eye with flat mushroom, triple cooked chips & Exhibition gravy

13.00

Rump of lamb with fondant sweet potato, watercress puree & spring lettuce parcel

13.00

Barbary duck breast with potato Anna, braised chicory and roasted rhubarb sauce

11.50

Homemade spiced slow cooked lamb & mint pie with olive oil mash & silky leek sauce

10.00

Stuffed pork belly with crushed butterbeans, purple sprouting broccoli & Ashton press reduction

11.50

Twice-cooked Ragstone goat's cheese soufflé with cauliflower velouté, ratatouille & roasted cherry tomatoes

8.50

Grilled aubergine, ewe's curd & pearl barley terrine with new season spinach flan, red pepper coulis & asparagus salad

8.50

Roasted monkfish tail with minted pea risotto, glazed chantenay carrots & spiced fennel puree

13.00

Braised Cornish squid with homemade squid ink tagliatelle & chorizo

8.50

DESSERTS

Orange & custard parfait with rhubarb sauce and pistachio granola

4.00

Dark chocolate fondant with cider poached pears & clotted cream ice cream

4.00

Zesty ricotta tart with honeycomb ice cream and candied orange syrup

4.00

Artisan cheese board with homemade chutney, crackers & pickled red chutney

7.50