

Celeriac and stilton soup with cream fraiche and chives Caponata on sour dough toast with olives Ham hock with homemade picallili Brightwell Ash goat's cheese salad with walnuts and quince Smoked salmon paté with pink peppercorns and dill Pulled pork on toast with mojo verde Cromer crab mayonnaise with paprika Oyster mushrooms with garlic and parsley Homemade labneh with harissa, pine nuts and coriander	£6.50 £8.00 £8.50 £8.50 £8.50 £8.50 £8.50 £8.50
Fillet of beef with mojo verde Seabream with crayfish, saffron and cream Roast wild duck with celeriac puree Guineafowl with cream and summer herbs Slow roast shoulder of lamb with garlic and rosemary Persian spiced goat with tzatziki and pomegranate Chicken, mushroom and bacon pie Seatrout and smoked haddock fish pie Chickpea and apricot tagine with roasted peppers and tzatziki	£27.00 £20.00 £22.00 £22.00 £18.00 £18.00 £17.00 £16.00
Plum and almond crumble with cream Chocolate and orange bread and butter pudding with custard Lemon mousse Crème brulée Blackcurrant and almond trifle Chocolate and almond torte with crème fraiche Raspberry and rosewater fool Passionfruit pavlova Neal's Yard cheeses with homemade chutney GF on request	£6.80 £6.80 £6.80 £6.80 £6.80 £6.80 £6.80
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If you would like any advice on allergens please ask a member of staff