



2 Courses 16.5

3 Courses 19.5

## STARTERS

Chilled tomato & cucumber soup

*Parsley, mint, chilli oil*

Beetroot cured Loch Var salmon

*dill mayonnaise, pickled cucumber*

Quinoa, toasted corn & smoked almonds

*spring onion, radish, miso dressing*

Crushed broad beans, Somerset ricotta

*mint, lemon verbena, toasted sour dough*

Cold roasted Suffolk pork belly

*apple, grilled fennel, Cumberland dressing*

## MAINS

Butter chicken curry

*Basmati rice, burnt chilli*

Burrata tortelloni

*peas, broad beans, pomegranate*

Grilled Loch Var salmon fillet

*Markham Farm asparagus, lemon salsa*

Bluebird hamburger

*cheese, gem lettuce, house sauce, pickle, fries*

240gm Irish Angus flat iron steak

*garlic anchovy butter, watercress*

## SIDES – 3.5

*Potato chips*

*Hay baked baby potatoes, garlic aioli*

*Butter leaf, herb, hazelnut, mustard dressing*

*Steamed spinach, garlic, olive oil*

*Purple sprouting broccoli, chilli, almonds*

## DESSERT

Sticky toffee pudding

*vanilla ice cream*

Caramelised pineapple

*coconut ice cream, lemon balm*

Chocolate & raspberry pavlova

*passionfruit, candied pecan, cream*