



## Seasonal Specials

### Starters

#### Boilie Goats Cheese Pearls

With dressed rocket, sun blushed tomatoes, chives & black garlic ciabatta toast (GF adaptable) £8.95

#### Pan Seared King Scallops

Cauliflower puree, black pudding lardons & maple syrup (GF adaptable) £10.95

#### Ham Hock Pressed Terrine Salad

Served with chef's homemade piccalilli & freshly baked bread (GF adaptable) £8.95

### Mains

#### Siracha & Maple Glazed Fillet of Salmon

Coconut infused rice poke bowl with edamame beans, avocado & refreshing mango salsa (GF adaptable) £22.95

#### Moo & Blue

Steamed suet pastry pudding filled with braised steak in a rich blue cheese sauce, with creamy mashed potatoes & fresh vegetables £20.95

#### Teriyaki Cod Loin

Pan roasted cod loin served on teriyaki stir fry vegetables, udon noodles, cashew nuts & black sesame seeds £22.50

#### Chargrilled 8oz Ribeye Steak

Smothered in a crab meat café de Paris butter sauce, hand cut triple cooked chips, field mushroom, baked tomato & onion rings (GF adaptable) £29.95

#### Pan Seared Halibut Fillet

Straw potatoes, samphire, vegetable pearls, saffron fish stock reduction & crayfish tail mousse £26.95

#### Braised Daube of Beef

Rich real ale gravy, creamy horseradish mash, beef cheek bon bon & fresh market vegetables (GF adaptable) £21.95

#### King Prawn Pad Thai

Our version of authentic Thai street food, king prawns with oriental vegetables & rice noodles finished with tamarind chilli and peanuts

£22.95

#### Pan Roasted Pork Tenderloin

Potato & chorizo terrine, garlic buttered wilted spinach, cannellini bean, sun blush tomato cassoulet jus (GF adaptable) £22.95