

# A La Carte Menu



## Starters

---

### **Goats cheese, and heritage tomato salad**

Parmesan tuile, balsamic jell

### **Confit chicken & leek terrine**

Apricot & orange chutney, toasted croute

### **Chilli and lime monkfish tail**

Spiced lentil, minted yogurt, garlic flat bread

### **Roast beetroot and pickled fennel**

Chilli tomato dressing coriander and watercress salad

### **Black pudding croquette**

Crisp hens' egg, English mustard dressing

### **Chicken liver pate**

Red onion marmalade, toasted brioche

## Mains

---

### **Asian belly pork**

Pok choi, spring onion, chilli and coriander noodles

### **Garlic butter chicken breast**

Encased in panko bread crumb, with asparagus and baby fondant potato

### **Cod loin crook cheese and mustard crust**

Fondant potato, tender stem broccoli & butternut squash, dill cream

### **Butternut squash & pine nut risotto**

Fresh spinach, parmesan wafer, watercress salad

### **10oz Sirloin steak**

Hand cut chips, baked mushroom, confit cherry tomato, herb butter

### **Pistachio crust pork tenderloin**

confit new potato, roasted beetroot, charred carrot puree, crispy kale

## Desserts

---

### **Banana and toffee tart**

caramelised banana, chantilly cream

### **Rhubarb & coconut panna cotta**

raspberry tuile, shaved coconut served with a mango & lemon balm salsa

### **Lemon meringue tart**

handmade raspberry & mint curd, lemon and lavender ice cream, scorched Italian meringue

### **Duo of chocolate and caramel torte**

crunchy honeycomb, salted caramel served with treacle ice cream

### **Lemon and treacle tart**

served with clotted cream & candid lime ice cream

### **Earl grey sticky toffee pudding**

toffee sauce, handmade honeycomb

### **Caramel apple pie**

Served with cinnamon ice cream