

# SUMMER MENU

*Our summer menu brings you contemporary dishes, full of fresh flavours, mixing European influences with British produce.*

## APPETISERS £3

*Marinated Olives (vg) | Pea Arancini (v) | Sourdough Bread*

## STARTERS

**SMOKED MACKEREL PATE** *with Sourdough Toast*

**BEEF TARTARE** *with Soft Boiled Quail Eggs, Balsamic Reduction, White Truffle Mayonnaise (gf)*

**FRESH TOMATO AND CELERY SOUP** *with Fresh Basil, Served Just Warm (vg) (gf)*

**GRILLED ASPARAGUS** *with Hollandaise Sauce (gf)*

## MAINS

**ROASTED SALMON** *with Creamy Fennel Sauce, Tender-stem Broccoli, Baby Potatoes*

**ROASTED CHICKEN BREAST** *with Potato Mash and Tender-stem Broccoli, Chicken Gravy (gf)*

**RIBEYE STEAK** *with Green Peppercorn Sauce, Pommes Anna, Roasted Carrots (£10 surcharge)*

**CAULIFLOWER CHEESE** *with Roasted New Potatoes, Tender-stem Broccoli, Roasted Carrots (v) (gf)*

**ASPARAGUS AND PEA RISSOTTO** *(vg)*

## SIDES £4.50

*Tender-stem Broccoli (vg) (gf) | Roasted Carrots (vg) (gf) | French Fries (vg) | Mashed Potato (gf) | Roasted Baby Potatoes (gf)*

## DESSERT

**STRAWBERRY SEMIFREDDO** *with Lemon Curd (v)*

**BANOFFEE ON SHORTBREAD** *(v)*

**DOUBLE CHOCOLATE POT** *(v)*

**SELECTION OF SORBETS**

*V – Vegetarian / Vg – Vegan / Gf – gluten free*

A 15% service charge will be added to your bill. Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, Allergen product lists are available upon request.