

Cajun sweetcorn velouté Crispy chicken wing, charred corn, herb oil

Crispy beetroit salad Padish, crème fraiche

Mains

Reef bavette, popule puree, carrot, beer and onion gravy

Pan seared sea bream Charred leek, dauphinoise, crispy kale and brown butter sauce

Courgette spaghetti, rocket pesto, sun blushed tomato

(Dessert

Apple galette, salted carapsel, cinnapon ice creaps.

Strawberry cheesecake, elderflower gel. Italian meringue

Bread and butter pudding with whiskey, honey goghurt.

18/25 January 6.30-7.15 Starters and Desserts £5.95 Mains £10.95

Menu written by Stefan Chessel