

STARTERS

**Cauliflowers Bhaji**

Curried Roasted Cauliflower, Pickled Papaya, Cauliflower Purée £8

**Mushroom Arancini**

Smoked Mozzarella, Arrabbiata Sauce, Parmesan Crisp £9

**Grilled Mackerel & Beetroot**

Fennel Chutney, Marinated Beetroot, Beetroot Glaze £9

**King Prawns**

Pan Fried In Garlic Butter And Chilli £13

**Chicken Liver & Foie Gras Parfait**

Tomato Chutney, Toasted Brioche £10

**Soy Glazed Pork**

Slow Cook Pork Belly, Soy Sauce Glazed, Asian Salad £10

MAINS

**Baked Aubergine**

Baked with Harissa Pesto, Butternut Squash Purée, Vegetable Fritter, Roasted Onion, Tomato Salsa £16

**Halibut**

Pan Roasted Fillet, Mashed Potatoes, Crispy Fish Sea Weed Roll, Seasonal Vegetable, Sea Weed Butter Sauce £26

**Chicken**

Pan Roasted Breast, Chicken Lollipop, Roasted Onion Purée, Truffle Mashed Potato, Seasonal Vegetable, Cream Watercress Sauce £19

**Duck**

Marinated In Chinese Five Spice, Duck Leg Bon Bon, Roasted Root Vegetables, Dauphinois Potato, Mandarin Sauce £27

**Fillet Steak**

Roasted Onion, Celeriac Purée, Seasonal Vegetable, Rosti Potato, Red Wine Jus £32

SIDES

Truffle & Parmesan Fries £4.50, Triple Cooked Chips £4, Winter Greens £4, Butlers Salad £4

Marinated Olives £3.50, Bread Selection by Sodt £3.50

DESSERTS

**Trio of Dark Chocolate** - Cremeux, Mousse, Crumble, Salted Caramel Ice Cream £9

**Bread and Butter Pudding** - Crème Anglaise, Vanilla Ice Cream £8

**Warm Apple and Berry** - Topped with Almond Crumble, Toffee Apple Ice Cream £7

**White Chocolate Coffee Mousse Cake** - Layered of Hazelnut Sponge, Chocolate Cremeux, Vanilla Cream, Coffee and Cream Ice Cream £9

**Selection of Ice Cream or Sorbet** - 3 Scoops of your Choice £7

**Cheese Board** - Selection of Cheeses, Quince Jelly, Grapes, Biscuits £11