

It Is Our Pleasure to Have Made Wine Recommendations for Both Your Starters and Main Courses, However These Are Only Our Recommendations, Please Feel Free To Select Your Own Wine from Our Extensive List

**Vegetarian/Vegan Menu Also Available On Request**

## **STARTERS**

**Duck Breast – Pearl Barley, Wild Garlic, Asparagus £9.50**

*(Wine Recommended for this dish Cote Du Rhone Armoires 2014 £6.85)*

**Donegal Crab – Cucumber, Bloody Mary, Celery £9.50**

*(Wine Recommended for this dish, Rose d'Anjou 2015 £6.00)*

**Chicken Thigh – Sweetcorn Relish, Polenta, Bacon, Chimichurri £7.95**

*(Wine Recommended for this dish, Santa Gloria Sauvignon Blanc 2014 £5.20)*

**Baked Scallop– Egg Yolk, Pomegranate, Pine Nut, Yuzu £10.95**

*(Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)*

**Turf Smoked Beef – Confit Egg, Broccoli, Dart Mountain Cheese £7.95**

*(Wine Recommended for this dish, Chianti, Masi Renzo 2015 £6.55)*

## **MAIN COURSE**

**Chicken Breast- Braised Leg, Peas, Baby Gem, Roast Garlic Gnocchi £18.85**

*(Wine Recommended For This Dish, Santa Alicia Chardonnay 2016 £6.00)*

**Monkfish – Confit Chicken Wing, Cauliflower, Samphire, Buttermilk £22.95**

*(Wine Recommended For This Dish, Fairhill Cliffs Sauvignon Blanc 2015 £7.05)*

**Aged Beef Fillet – Caramelised Onion, Smoked Beef Croquette, Broccoli £24.95**

*(Wine Recommended For This Dish, Chateau Perron Pomerol 2010 £11.50)*

**Fish of the Day – Langoustine Ravioli, Mussels, Carrot, Chive, Saffron  
(Market Price)**

*(Wine Recommended For This Dish, Muscadet Sur 2015 £6.25)*

**Rose Veal–Rump, Smoked Potato, Salsify, Salsa Verde £21.95**

*(Wine Recommended For This Dish Pascal Bouchard Chablis 2015 £9.45)*

**Guinea Fowl –Breast, Smoked Bacon, Foie Gras, Carrot, Pear £22.95**

*(Wine Recommended For This Dish, Chianti, Masi Renzo 2015 £6.55)*

**SIDE ORDERS £2.95**

*Chips, Buttery Mash, Organic Leaf Salad, Baby Potatoes, Seasonal Vegetables, Black  
Garlic Chips, Skinny Fries*