

Nibbles for Two HONEY AND SESAME GLAZED SAUSAGES Spring and crispy onions £6 MIXED FETA AND OLIVES Chilli, garlic, herb oil (v) £6 Starters CARROT AND ROSEMARY SOUP Chilli roasted pumpkin seeds (v/vg) £8.5 BORLOTTI DIP Marinated plum tomatoes, toasted seeds, garlic croutes (v/vg) £9 THREE CHEESE AND ROASTED SHALLOT TART Watercress aioli (v) £9 BOMBAY BUTTY Coriander, ginger and garlic raita, crispy onions (v/vg) £9 SMOKED SALMON CHEESECAKE Pickled cucumber, caviar £10 HAM HOCK AND PARSLEY TERRINE Pickled carrots, artichoke crisps £9.5 Mains FEATHER BLADE OF ENGLISH BEEF Creamed potato, Queen's honey roast parsnip, garlic and thyme sauce £28 (£5.00 supplement for dinner inclusive guests) POACHED FILLET OF SALMON Shellfish and mussel risotto, nori powder. £25 BREAST OF CHICKEN STUFFED WITH GARLIC MUSHROOMS Creamed leek, roasted shallots £24 SPICED VEGETABLE PARCEL Coconut dhal, orange, and cardamom rice (v/vg) £19.5 SPINACH, LEEK, AND POTATO CRUMBLE Gremolata greens (v/vg) £19.5 TEMPURA BATTERED FILLET OF HADDOCK Crushed peas, tartare sauce, skin on fries £20 HOMEMADE BEEF BURGER Crispy bacon, Monterey Jack cheese, coleslaw, onion petals, skin on fries £20 HOMEMADE BLACK BEAN BURGER Skin on fries, vegan cheese, avocado (v/vg) £18.5 Sides **BUTTERED NEW POTATOES** £6 VICTORIA'S MIXED SALAD £6 SKIN ON FRIES £6 **CAULIFLOWER CHEESE** £6 SEASONAL VEGETABLES Chive aioli, crispy onions £6 **CREAMED POTATOES** £6