

Mains

Pan Roasted Duck Breast, Alsace Onion Tart, Star Anise and Prune Red Wine Sauce	£15
Seabass Fillet, Indian Spiced Chickpeas, Black Garlic Purée, Onion Bhaji, Coriander Lime Salad, Mustard Seeds	£16.50
Gibbins Farm chargrilled 8oz Sirloin Steak, Frites and Rocket	£18
Add: Brandy and Peppercorn Sauce, Smoked Eel Butter, Fried Egg	£2
Rabbit Braised in White Wine and Porcini, Meaux Mustard Mash	£14
Catalonian Pasta, Southern Moorish Spices, Courgettes, Lemon Picada, Bravas Sauce (V/VE)	£12.50
South Coast Mackerel Fillets, Pesto, Crushed New Potatoes, Heritage Tomatoes, Parmesan Crackle, Morcilla Crumb	£14
Confit Pork Belly, Truffled Puy Lentils, Pureed Parsnip, Apple Balsamic, Meat Glaze	£16.50
Wild Mushroom, Spinach and Goat's Cheese Bread and Butter Pudding, Black Olive and Raisin Dressing (V)	£12.50

All mains come with seasonal vegetables.

Sides:

Frites, Smoked Seasalt	£2.50
Oven Potatoes	£3
Rocket and Parmesan Salad	£3
Extra Veg	£2