



### **Seasonal Supper menu**

**Wednesday 14 & 21 May**

#### **To Start**

Broccoli soup, Harrogate blue, lemon cream (v)

Crispy ham hock croquettes, celeriac salad, marinated peas, mustard vinaigrette

Grilled sardines, Isle of Wight tomatoes, toasted sourdough

#### **Main Course**

Duck leg confit, blood pudding, fine beans, red wine sauce

Fillet of sea trout, Jersey Royals, asparagus, chive & wholegrain mustard beurre blanc

Barbecued hispi cabbage, coriander, chilli, garlic & lime oil (v)

#### **Desserts**

Vanilla baked yogurt, strawberries, peaches, toasted almonds

Dark chocolate & malt tart, preserved cherries, white miso ice cream

A selection of British cheese from Harvey & Brockless, celery, grapes, candied pecans, chutney and biscuits

**3 courses £21.50**

**If you have any intolerances or allergies, please speak to a member of  
our team and they will be happy to advise**

