

Summer Main Courses

Chicken, mushrooms and spring vegetables in a light creamy tarragon sauce, with herby basmati rice £13

Pasta with smoked salmon and slow roast tomatoes, with lemon dressed rocket £13

Goats cheese, spinach and pinenut tart with herby pomegranite taboulleh £13

Tea poached salmon with fresh herb aioli (served cold) with mustard and spring onion crushed new potatoes and a lovely wild flower, herb and baby leaf salad £14

Rump of lamb with white bean and fennel puree, buttered summer greens and tomato balsamic jus £19

Organic chicken on wild and woodland mushroom risotto with carrot and cardomon cream and truffle foam £18

Salmon wrapped in Parma ham with lentils with shallots and rocket, salsa verde drizzle £16

Chinese spiced pork belly with sweet potato puree, pak choi and black rice vinegar jus £15