

## OUR BAKERY

All our breads, desserts & pastries are made at our bakery in Goose Green.



## TO NIBBLE

<b>Mixed olives (v)</b> feta and chilli dressing	3.60
<b>Mini chorizo sausages</b> baked with honey & port	4.50
<b>Hummus and baked breads (v)</b> garlic, rosemary & olive oil	5.40
<b>Tear &amp; share (v)</b> melted brie de meaux, baked sourdough	5.90

## STARTER

<b>Soup of the day</b> made fresh daily, bakery breads	4.90
<b>Tomato bruschetta (v)</b> toasted sourdough, olive oil & garlic	5.90
<b>Grilled king prawns</b> corriander & spice, baked garlic dough	6.90
<b>Goat's cheese croute (v)</b> beetroot chutney, corriander shoots	6.20
<b>Ham hock terrine</b> heritage tomato salsa, goat's cheese crumb	6.90
<b>Wild mushroom arancini (v)</b> fried risotto balls, porcini sauce & parmesan	5.90
<b>Confit duck leg</b> citrus, fennel & watercress salad	7.50
<b>King scallops</b> Jamón ibérico spindini, shallot & garlic rosti	9.50

## SIDES & SAUCES

Sweet potato fries	3.80	Peppercorn	2.50
Tom & Mozz salad	4.90	Buttered spinach	3.60
Truffle fries	3.40	Blue cheese	2.80
Honey carrots	3.20	Red wine sauce	2.00
Garlic fat chips	2.90	Butter curry sauce	2.50

## CHAR GRILL

all steaks are 28 day aged, served with either handcut rosemary chips, fries or salad

<b>Flat-iron steak (225g)</b> tomato, grilled mushroom, roquette salad	12.80
<b>Rib eye steak (250g)</b> tomato, grilled mushroom, roquette salad	18.80
<b>Fillet steak, barrel cut (225g)</b> tomato, grilled mushroom, roquette salad	25.80
<b>Chateaubriand (625g)</b> cooked whole & carved, for 2 to share	55.00
<b>Marrowbone beef burger</b> brioche roll, salad, melted jack cheese	10.50
<b>Wild boar burger</b> brioche roll, salad, melted jack cheese	10.80
<b>Black bean burger (v)</b> Jack cheese, brioche bun & sweet potato fries	9.80
<b>Chicken breast</b> tomato, grilled mushroom, roquette salad	12.80

## MAINS

<b>Slow braised belly pork</b> mustard seed & garlic crust, celeriac mash, sticky carrots, barolo sauce	17.80
<b>Roast rack of lamb</b> grilled asparagus, confit red pepper, potatoes boulangere, garlic jus	22.90
<b>Chicken butter curry</b> celery & cardamon rice, corriander naan	10.90
<b>Butternut squash dhal (v)</b> onion, celery & cardamon rice	10.50
<b>Prawn &amp; king scallop butter curry</b> celery & cardamon rice, corriander naan	13.50
<b>Grilled cauliflower steak (v)</b> white bean & garlic mash, spinach, garlic herb crumb	11.90

## FISH

<b>Cod 'Saltimbocca'</b> wrapped in parma ham & sage, provencal vegetables, celeriac dauphonoise	17.50
<b>Silver halibut steak</b> greens 'bonne femme', pancetta, saute potatoes	19.90
<b>Pan fried salmon fillet</b> sauteed samphire & leek, turmeric, garam masala & garlic cream sauce, potato bajhi	16.80
<b>Grilled seabass</b> sauteed spinach, crispy potato gnocchi garlic king prawns and butter sauce	18.90

## PASTA & RISOTTO

gluten and wheat free pasta available

<b>Chicken cosa nostra</b> sliced chicken breast, pimento, garlic & chilli cream sauce, tagliatelle, parmesan	9.80
<b>Lobster alfredo</b> sauteed lobster tail & claw, alfredo sauce, parmesan shavings	16.80
<b>Beef Meatballs</b> slow cooked with a tomato garlic 'tucci' ragu, spaghetti & parmesan	10.80
<b>Salmon carbonara</b> garlic & chive cream sauce topped with fresh parmesan	10.50
<b>Wild boar bolognese</b> traditional ragu mixed with spaghetti & parmesan	9.90
<b>Seafood risotto</b> king prawn, lobster, mussel, octopus & clam, tomato, herbs & fresh parmesan shavings	13.90
<b>Chicken breast risotto</b> arborio rice & red pepper risotto, chicken broth & parmesan shavings	13.90
<b>Sweet potato risotto (v)</b> finished with goats cheese, & fresh parmesan	10.90

## SALAD

<b>Tricolour (v)</b> hass avocado, plum tomato, baby mozzarella, rocket salad, green pesto dressing	8.90
<b>Chicken 'Caesar'</b> grilled chicken, torn baby gem lettuce, parmesan cheese, anchovie mayonnaise, garlic croutes	9.90
<b>Crispy duck</b> shredded duck, soy, sesame & ginger, torn baby gem lettuce & cucumber	9.80