

# PLATES & CO

3 courses £33 per person

## To Start

- Homemade bread & olives, sea salt butter, rapeseed oil & balsamic (v) £5/£7
- Soup served with homemade bread, sea salt butter & toasted seeds (v) (gf) £5.95
  - Dill cured salmon, yoghurt & mustard dressing (gf) £9
  - Ham hock terrine, apple chutney & radish salad £7.50
- Grilled zucchini, topped with goat's cheese, honey & shaved walnuts (v) (gf) (ve) £8
  - King prawns grilled with garlic butter & lemon £9
  - Breaded haddock, lemon mayo & cucumber salad £7.50

## To Follow

- Fillet of cod with king prawns, aubergine & courgette ragout, garlic puree (gf) £18.50
- Blade of beef slow cooked in black treacle, mashed potato and pistachio roasted carrot (gf) £22
- Corn-fed chicken breast, garlic mash, savoy cabbage with fennel seed, chorizo dressing (gf) £16.50
  - Salmon, fish cake, tomato sauce & soft poached egg £15.50
- Trio of lamb, pomme anna, charred gem lettuce, carrots & peas with mint £25
  - Tomato risotto topped with goat's cheese & wild rocket (gf) (ve) £14.50
- Pork belly, crushed new potatoes, romesco sauce, broad bean & tomato dressing £15.50
- 10oz rump steak served with hand-cut chips, grilled tomato & peppercorn sauce (gf) £22.50

## Sides £4 each

- Hand-cut chips - steamed vegetables - rocket & parmesan salad - New potatoes

## To Finish

- Sticky toffee pudding, toffee sauce & pouring cream £7
- Cheese selection, house chutney & cheese biscuits (gf) £8
- Hot chocolate pudding, almond praline & clotted cream (please allow 10 mins) £9
  - Lemon posset, raspberry, chocolate & shortbread crumble (gf) £8
  - Coconut panacotta, passion fruit parfait & crystallised pistachio £8
  - Lemon drizzle cake, chamomile cream & berry compote £7.50
  - Charred orange & watermelon topped with dark chocolate (ve) (gf) £7