

# A LA CARTE



## STARTERS

### SOUFFLÉ 12

Twice Baked Gallybagger Cheese Soufflé with White Onion and Sage Velouté

### HOT SMOKED DUCK 12 - (GF)

Roasted pear, Truffle & Hazelnut cream, Burnt honey & Cardamom

### ASPARAGUS 10.5 - (GF V)

Arreton Valley Asparagus, Soy Egg and Sesame Mayonnaise

## MAINS

### CHICKEN 24 - (GF)

Poached and Roasted Breast and Braised Wing, Pomme Anna Potato, Asparagus, Wild Garlic, Soy Beans & Peas

### MONKFISH 28 - (GF)

Roasted Baby Monkfish Tail, Glazed Sand Carrot, Mange-Tout, Sesame and Katsu Sauce

### LAMB 29.5 - (GF)

Roasted Chop and Slow Cooked Crispy Belly, Caramelised Cauliflower, Roasted Mushrooms, Olive Tapenade and Pickled Grapes

### LINGUINI 18.5 - (V)

Sauteed Wild mushrooms, Blue Cheese, Spring Onions and Parmesan

## DESSERTS

### GINGER & BISCOFF CHEESECAKE 8 - (V)

Caramel Ripple ice cream, Banana jam

### LEMON MERINGUE 9 - (GF, V)

Italian Meringue, Lemon curd, Casis sorbet, Honeycomb

ALLERGY ADVICE  
PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY  
REQUIREMENTS.

(V) vegetarian (VE) vegan (GF) gluten free (GFA) gluten free available