

SPRING MENU



AVAILABLE 11.30 - 4.00

SMALL PLATES

Beetroot Carpaccio Bruschetta **8.5**

pickled beetroot, capers, olives, tomato, red onion, sourdough, almonds (n) (ve)

White Wine Mussels **12**

Whitby mussels, garlic, cream, sourdough

*Add triple cooked chips **3.95***

MAIN COURSE

Spring Lamb Shoulder

served with a choice of

*charred asparagus, mint puree, jersey royals, shallots (gf) **20***

or

*Moroccan couscous, pomegranate, mint, almonds, yoghurt (n) (gf) **18***

Lentil & Halloumi Salad **13.5**

grilled halloumi, roasted heritage carrots, shallots, spring herbs, orange & red wine dressing (v) (gf)

DRINKS

Sarti Rosa Spritz (A) **10**

Cucumber & St Germain Cooler (A) **7**

Mint & Cucumber Limeade **4.5**

(Non-alcoholic)

DESSERTS

Lemon & Honey Drizzle Cake **7.5**

with mascarpone

Rhubarb & Ginger Pudding **8**

with vanilla custard