

DINNER MENU

SNACKS

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| Ham hock, gruyère & wholegrain mustard croquettes, apple gel | 7 |
| Cheese puffs, caramelsied honey, parmesan | 6 |
| Prawn pil pil, foccacia | 8 |

STARTER

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| Chicken liver parfait, toasted brioche, red onion jam, orange gel | 11 |
| Pan seared scallops, cured salmon, cauliflower puree, roast cauliflower, salsa verde | 14 |
| Salt & chilli squid, Asian slaw, chilli jam, aioli, charred lime | 11 |
| St. Tola goats curd, endive, orange, pickled beets, candied hazelnuts | 11 |
| Soup of the day, Brunel's wheaten bread | 8 |
| Mussels, sriracha, cream, ciabatta | 10 |

MAIN COURSE

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| Iberico pork, braised pork cheek, burnt carrot puree, crispy potato, celeriac remoulade, kale, cider & golden raisin jus | 31 |
| Cornfed chicken supreme, roasted corn, crispy pancetta, baked potato champ, blue cheese hollandaise | 27 |
| Day boat special | MP |
| Salted cod loin, wild mushroom, buttered greens, potato fondant, Portavogie prawn & white wine cream | 30 |
| Risotto primavera, new season asparagus, fresh peas, courgette, lemon & black pepper creme fraiche | 21 |

SIDES & SAUCES

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| Chips mash | 5.5 |
| Lyonnaise potatoes crispy truffle potatoes | 6.5 |
| Tenderstem, romesco miso carrots house salad | 5.5 |
| Pepper bearnaise garlic & rosemary butter blue cheese hollandaise chef's signature sauce | 4.5 |