

## STARTERS

CHILLED PEA & MINT SOUP, GREEK YOGHURT	6.50
SCOTTISH SMOKED SALMON, CAPERS, SHALLOTS, CHIVES & WATERCRESS	10
HAM HOCK TERRINE, HOMEMADE PICCALILLI, CROSTINI	8.50
GOAT'S CHEESE CURD, HERITAGE BEETROOT, CAULIFLOWER COUS COUS & HAZELNUT PESTO	7.50
AVOCADO MASH & OMEGA SEEDS ON TOAST, TOMATO RELISH	7
SMOKED BARBARY DUCK BREAST, DATE JAM, ENDIVE & ORANGE	9.50

## MAINS

PAN FRIED RED MULLET, LEMON SAMPHIRE, PARSLEY CRUSHED POTATO, SEA FOOD BISQUE	17.50
CRAB LINGUINI, SPRING ONIONS & CHILLI	18
MOROCCAN CHICKPEA TAGINE, COUS COUS	14.50
RUMP OF SCOTTISH LAMB, HERITAGE BEETROOT, CELERIAC PURÉE, PICKLED SALSIFY & LOTUS CRISPS	19.50
NORFOLK CORN FED CHICKEN BREAST, SAVOY CABBAGE, WILD MUSHROOM & ROSEMARY JUS	16.50

## GRILL (SERVED WITH MIX LEAVES SALAD & CHIPS)

SIRLOIN 10OZ	23
RIB EYE 10OZ	24.50

## SAUCES

BÉARNAISE OR PEPPERCORN	1.50
-------------------------	------

## SALADS

TUNA NIÇOISE	17
SUPER GRAIN SALAD & QUINOA, AVOCADO, FENNEL, ORANGE, BABY SPINACH & POMEGRANATE	13.50
CAESAR SALAD	12
ADD CHICKEN	16
ADD PRAWNS	17

## SIDES

GREEN BEANS & SESAME SEEDS TENDER STEAM BROCCOLI & CHILLI ROAST NEW POTATO & ROSEMARY TRUFFLE CHIPS MIXED LEAVES, ORANGE SEGMENT & HAZELNUT TOMATO & ONION SALAD, BALSAMIC GLAZE	4.50
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------

## DESSERTS

FIGS PARFAIT & RASPBERRY COULIS	6
CHOCOLATE MARQUISE & CITRUS SALAD	
WHISKEY TART & VANILLA ICE CREAM	
PINEAPPLE CARPACCIO & COCONUT SORBET	
ETON MESS	
COURTHOUSE CHEESE BOARD	
3 CUTS	8
4 CUTS	10

## AFTERNOON TEA

JUDGE & JURY AFTERNOON TEA	19.75
CHAMPAGNE AFTERNOON TEA	25
SELECTION OF SANDWICHES OR PASTRIES	8
PLAIN & FRUIT SCONES	4