

SNACKS

Breads & Butter - Marinated Olives - Boquerones, Salsa Verde - Fried Artichokes
all 5 each

PORTHILLY OYSTERS

Natural, Shallot Vinaigrette Buffalo, Hot Sauce Gin & Tonic, Cucumber
4 each or 6 for 20

STARTERS

Roasted Squash, Goats Curd, Smoked Almonds, Sage

Crab Dauphine, Salsa Verde

Roasted Cauliflower & Black Truffle Soup

Beef Croquettes, Saffron Aioli

ROASTS

Rump of Beef, Yorkshire Pudding

or

Roasted Guinea Fowl

or

Hazelnut Roasted Celeriac Steak (v)

All served with

Roast potatoes, orange & maple beetroots, beef fat carrot, swede mash, braised red cabbage, greens & gravy

FISH

Wild Seabass, Saute Potato, Spinach, Salsa Verde

SIDES

Truffled Cauliflower Cheese

Miso Roasted Cabbage

all 5

DESSERT

Poached Pear, Vanilla Ice Cream

Chocolate Mousse, Honeycomb

Vanilla Cheesecake, Crumble, Passionfruit Curd, Mango Sorbet

Cheese, Chutney, Grapes, Crackers +5.00, please ask your server for today's cheese

2 courses 30.00 / 3 courses 37.50

Children's Roast 10.00