



## Starters

<b>Smoked chicken breast</b> Textures of sweetcorn, chilli jam, corn salad <b>MK, SD, GF</b>	<b>£9.00</b>
<b>Pea Pannacotta</b> Warm ham hock, olive oil croutons, whipped cream cheese & fresh minted peas <b>MK, SD, GFA</b>	<b>£9.00</b>
<b>Crispy thai crab cakes</b> Mango-chilli salsa & coriander mayonnaise <b>CR, E, SD</b>	<b>£9.00</b>
<b>Jersey royal potato salad</b> Grilled asparagus, crispy hen's egg, Jersey royal cream <b>MK, E, V, MU</b>	<b>£8.50</b>
<b>Poke bowl</b> Avocado puree, broad beans, sushi rice, sesame, soy & ginger dressing <b>S, SS, SD, VG, V, GF</b> Add sesame tuna <b>£3.50</b> Add tofu <b>£2.00</b>	<b>£8.50</b>
<b>Smoked haddock torte</b> Charred baby gem, lovage, crème fraiche, spring herbs <b>MK, F, SD, E, C</b>	<b>£8.50</b>

## Mains

<b>Roast chicken breast</b> Fondant potato, crispy leg, pea puree, asparagus, chicken sauce, pancetta <b>C, MK, SD, GFA</b>	<b>£19.00</b>
<b>Lamb kofta</b> Baba Ghanoush, Israeli cous-cous, crispy feta, mint, yoghurt, flat bread <b>SS, MK, SD, C</b>	<b>£20.50</b>
<b>Pan fried salmon</b> Saffron and lemon risotto, spinach, seafood bouillbaisse <b>F, CR, MC, SD, C</b>	<b>£19.00</b>
<b>Caley beer battered cod</b> Chunky chips, minted mushy peas, lime tartare sauce <b>F, E, SD, GFA</b>	<b>£14.95</b>
<b>Wholetail scampi</b> Chunky chips, minted mushy peas, lime tartare sauce <b>E, SD, CR</b>	<b>£14.50</b>
<b>Pan fried potato gnocchi</b> Spring greens, wild garlic pesto, vegan cheese <b>SD, VG, N</b>	<b>£16.00</b>
<b>Char-grilled sirloin steak</b> Grilled tomato, mushrooms, chunky chips, rocket & parmesan salad <b>MK, SD, GF</b> peppercorn sauce <b>£1.50</b> <b>(£10 supp for swd/lux2ngt)</b>	<b>£28.50</b>
<b>Caley burger</b> Mature cheddar, baby gem, tomato, gherkin, mayo, coleslaw, crispy onions, skinny fries <b>SD, E, MK, GFA</b>	<b>£18.50</b>
<b>Vegetarian burger</b> Vegetarian mozzarella, slaw, fries, red pepper ketchup <b>VG, SD, SS, S</b>	<b>£14.50</b>

## Sides

<b>House salad</b> <b>SD, V, VG, MU, GF</b>	<b>£3.50</b>
<b>Buttered new potatoes</b> <b>MK, V, GF</b>	<b>£3.50</b>
<b>Chunky chips or skinny fries</b> <b>GF, VG, S</b>	<b>£3.50</b>
<b>Market green vegetables</b> <b>MK, VG</b>	<b>£3.50</b>
<b>Olives &amp; focaccia, oil &amp; balsamic</b> <b>SD, V</b>	<b>£4.50</b>

## Desserts

<b>Frozen rhubarb parfait</b> Ginger biscuit, rhubarb and ginger textures <b>MK, E, V, GFA</b>	<b>£7.50</b>
<b>Chocolate mousse</b> Mango, passionfruit, chocolate soil <b>N, VG, GFA</b>	<b>£7.50</b>
<b>Citrus and blueberry cheesecake</b> Blueberry compote, lemon sorbet <b>MK, V, GFA</b>	<b>£7.50</b>
<b>Miso caramel tart</b> Vanilla mascarpone, candied lemon <b>MK, S, E, V</b>	<b>£7.50</b>
<b>Selection of British cheese</b> Please ask for details, crackers, grapes, chutney <b>MK, SD, V</b> <b>(£2 supp for swd/lux2ngt)</b>	<b>£9.50</b>
<b>Selection of ice cream</b> Vanilla, strawberry, mint choc chip, chocolate <b>MK, V, E</b>	<b>2 scoop £3</b> <b>Extra scoop £1.50</b>
<b>Selection of sorbet</b> Lemon, Raspberry, Orange <b>VG</b>	<b>2 scoop £3</b> <b>Extra scoop £1.50</b>

### Allergen codes:

C=Celery CR=Crustaceans E=Eggs F=Fish GF=Gluten free GFA=Gluten Free Available L=Lupin MK=Milk MC=Molluscs MU=Mustard N=Nuts PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds V=Vegetarian VG=Vegan

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced. For more information about food allergies and intolerances please speak to a member of staff.