STARTERS

**PEA AND MINT SOUP** a soup made with peas, mint, onion and garlic

**THAI FISH CAKES** with Asian slaw, Thai basil, peanuts and a sweet and sour dipping

**SAUTÉED LAMB’S KIDNEYS** served on a slice of toasted brioche with a Sauvignon Blanc, mustard and tarragon sauce

MAINS

**STEAMED HAKE** served on buttered leeks, with a wholegrain mustard beurre blanc

**MISO SALMON** with vermicelli noodles, chilli and beansprouts

**PRIMAVERA RISOTTO** cooked with white wine, courgettes, peas, broad beans, asparagus and Parmesan

**WHOLE PLAICE** with black olive butter and minted new potatoes (4.95 supplement)

DESSERTS

**PEANUT BUTTER AND CHOCOLATE CHEESECAKE** with salted caramel sauce and popcorn.

**PASSION FRUIT PAVLOVA** with mango coulis and crème Chantilly

**APPLE TARTE TATIN** with vanilla ice cream

SIDES

**PETIT POIS A LA FRANCIAS** with baby gem and spring onion. 4.50

**BABY GEM SALAD** with shallots, cream and Cabernet Sauvignon vinegar. 4.50

**GRILLED ASPARAGUS WITH OLIVE OIL** 5.00

**MIXED LEAF SALAD** with olive oil dressing. 3.50

**THIN CUT CHIPS** 3.50

**MINTED NEW POTATOES** 2.95

**CORNISH SAMPHIRE** 5.00

**FRIED COURGETTES** in panko breadcrumbs with Parmesan. 4.50

**MASH POTATO** 3.50

**GLAZED CARROTS** with star anise and parsley. 3.50

2 COURSES £22.95 | 3 COURSES £27.95

Please ask for information on allergens