**Dinner, Bed & Breakfast Menu**

**Choose 2 courses from the menu**

 **STARTERS**

HOMEMADE SOUP OF THE DAY *v gf*

 Mini Tin Loaf **(*GF Option Available*)**

HOMEMADE OLIVE FOCCACIA *v*Charred Figs, Lardo, Fig Leaf Oil

WILD MUSHROOM PARFAIT *v*

 **(*GF Option Available*)**

Pickled Shallots, Golden Enoki, Sourdough

DRESSED CRAB

Whipped Avocado, Feuille de Brick, Oyster Leaf

DUCK LEG CORN DOG

 Chilli Emulsion, Lime Tajin

**MAINS**

SLOW-COOKED BEEF & BLACK SHEEP ALE PIEHomemade Chips, Mushy Peas & Gravy

CHARRED MONKFISH *gf*
Onion & Brown Shrimp Bhaji, Masala Sauce, Amla Chutney

OX CHEEK & CARAMELISED ONION PAPPARDELLE

**(*GF Option Available*)**

Black Pepper, Torched Roscoff Onion

STICKY BELLY PORK

Egg Noodle Salad, Satay Sauce, Pomegranate

EAST COAST BEER BATTERED FISH & CHIPS

**(*GF Option Available*)**

Tartare Sauce & Mushy Peas ***or*** ½ Portion

CRISPY CAULIFLOWER STEAK *v gf*

Rocket & Feta Whip, Tomato, Pinenut & Caper Salsa

THE BOAR’S HEAD 8oz PRIME BEEF BURGERStreaky Smoked Bacon, Monterey Jack Cheese, Pickles, Chilli Jam & Homemade Chips

GF – GLUTEN FREE OPTION V – VEGETARIAN DISHES
If you have any specific dietary requirements or you are concerned about allergies, please speak to a member of the team.

**DESSERTS**

STRAWBERRY SHORTCAKE

**(*GF Option Available*)**

Vanilla Sablé, Macerated Strawberries,

 White Chocolate Creméux, Basil Oil

AMALFI LEMON

**(*GF Option Available*)**

 Lemon Verbena & Vanilla Parfait, Sweet Pastry,

Lemon Curd, Torched Italian Meringue

STICKY TOFFEE PUDDING

**(*GF Option Available*)**

Vanilla Ice Cream, Butterscotch Sauce

CHOUX BUN
Toasted Black Sesame, Milk Chocolate, Sesame Brittle

DUO OF LOCAL CHEESE

**(*GF Option Available*)**

pTraditional Accompaniment & Biscuits

 ICE CREAM

Locally Produced, Various Flavours

*Vegan ice cream available*

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