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Starters

Spiced cauliflower and broccoli Soup (V) £8.50

Cauliflower and broccoli Soup, curried chickpeas

Ham hock Terrine £11.50

Pressed ham hock and mustard terrine, homemade piccalilli, rustic croute

Thin sliced salmon £12.50

Shallot and caper dressing, grated hens egg, toasted sourdough

Duck egg, Asparagus and mushrooms (GF) £9.25

Charred Asparagus tips, Broad beans, Peas, Oyster mushroom,

Scallops and black pudding £14

Pan fried scallops, pea puree, black pudding soil, lemon scented oil, micro leaves

House made onion fritters £9.75

Spiced house made onion fritters, Raita, Spiced mango chutney with nigella seeds

Mains

Goosnargh Chicken (GF) £22

Dauphinoise, roast carrot, broad beans, chicken skin, smoked garlic confit jus

Spinach and Courgette Orzotto, Courgette Flower (V) £15.50

Spinach and courgette, lightly battered ricotta stuffed courgette flower

8oz Beef Fillet (GF) £36

Sauté new potatoes, courgette, carrots, parsnip crisps, peppercorn sauce

Artichoke Heart (V) GF £17

Braised artichoke heart, root vegetable, goat's cheese glaze, tomato, caper and olive salsa, red pepper coulis

Pan Fried Hake (GF) £20.50

Mussel, peas, baby spinach, orange and saffron sauce

Spring Lamb (GF) £27.50

Scallion Mash, Romanesco broccoli, watercress and spinach puree, red wine jus

Desserts

Chocolate Orange Sphere (V, GF) £9.50

Milk chocolate mousse, orange gel, brownie

White Chocolate and Pistachio Tart

White chocolate ganache, pistachio brittle, edible flowers

Cheese Board £14.50

Selection of British cheese, homemade chutney, sourdough crackers, grapes

Rum Baba £9.50

Mango rum syrup, coconut crème pâtissière, mango sorbet

Strawberry Chocolate Delice (VE, GF) £9.50

Strawberry Compote, Coconut Sorbet, Strawberry pate de fruit

Blood Orange and Ricotta Cheesecake £9.50

Blood orange and ricotta cheesecake, textures of blood orange