

# SPRING MENU



AVAILABLE 11.30 - 4.00

## SMALL PLATES

Beetroot Carpaccio Bruschetta **8.5**

*pickled beetroot, capers, olives, tomato, red onion, sourdough, almonds (n) (ve)*

White Wine Mussels **12**

*Whitby mussels, garlic, cream, sourdough*

*Add triple cooked chips **3.95***

## MAIN COURSE

Spring Lamb Shoulder

*served with a choice of*

*charred asparagus, mint puree, jersey royals, shallots (gf) **20***

*or*

*Moroccan couscous, pomegranate, mint, almonds, yoghurt (n) **18***

Lentil & Halloumi Salad **13.5**

*grilled halloumi, roasted heritage carrots, shallots, spring herbs, orange & red wine dressing (v) (gf)*

## DRINKS

Sarti Rosa Spritz (A) **10**

Cucumber & St Germain Cooler (A) **7**

Mint & Cucumber Limeade **4.5**

*(Non-alcoholic)*

## DESSERTS

Lemon & Honey Drizzle Cake **7.5**

*with mascarpone*

Rhubarb & Ginger Pudding **8**

*with vanilla custard*