

# à La Carte

## MENU

### STARTERS

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**Soup of the Day / 6.95**

Served with warm sourdough - ask staff or  
see chalkboard for details

**Goat's Cheese Bruschetta / 7.95**

Served with red onion marmalade, salad + balsamic glaze  
- gluten, egg, milk + sesame

**Beetroot Gravlax / 8.95**

With citrus confit + balsamic glaze  
- fish

### MAINS

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**Confit Duck Leg / 18.95**

Served with celeriac mash, red cabbage, greens, plum sauce + red wine jus  
- milk, celery, sulphites + gluten - GF on request

**Seabass / 16.95**

Served with crushed dill potatoes, greens, citrus confit + dill oil  
- fish + milk

**Moroccan Vegetable Tagine / 15.95**

With couscous, quinoa, mango + mint yoghurt  
- gluten, milk, mustard + sulphites. May contain peanuts and tree nuts

### DESSERTS

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**Pecan Blondie / 7.95**

Served with vanilla ice cream  
- egg, milk, nuts + soya

**Lemon + Lime Curd Tart / 6.95**

Served with Chantilly cream + raspberry  
coulis  
- gluten, egg + milk

**Ginger Cake / 7.95**

Served with butterscotch sauce + ginger  
ice cream  
- gluten, egg + milk

**Ice Cream/Sorbet / 4.95**

Two scoops of your choice of ice cream or  
sorbet  
- ask a member of staff for details

SERVED MONDAY - SATURDAY, 5PM-8PM