



Mains

☯ ~ FISH of the DAY, Filleted and served as YOUR CHOICE of.....

☯ 1 Panfried Buerre Noisette Served on a Warm Salad with Sautéed Potatoes, Mushrooms, Kale, Pine Nuts, Radishes, Nutmeg and Rocket with Lemon Dressing
£16.95 GF

OR

☯ 2 Deepfried in 'Bay's' Beer Batter with Chips, Peas and TJ's Tartare Sauce £15.95
OR

☯ 3 Panfried and Accompanied with Mussels all served on Bombay Potatoes with Baby Spinach and Seasonal Greens in a Dill Infused Bisque £17.45 GF

☯ ~ Slow Braised Belly Pork

Infused with Sorrel & Citrus Zest, served on Potato and Apple Rosti, Stir Fry Vegetables and Bacon Lardons with Breaded Black Pudding and finished with a Cider Cream Sauce
£17.45 (GF please ask)

☯ ~ Succulent Steak

A 10oz Prime 'Red Tractor' Rump Steak served Sliced on a Medley of Mushrooms, Onions & Cherry Tomatoes in a Balsamic Reduction with Chips, Peas & Onion Rings
£19.45 (GF Please ask)

☯ ~ Panroasted Lamb Rump

With a Minty Crust served on Mustard Mash Potatoes, Petit Pois a La Francaise with a Honey Mustard Dressing, Honey Roasted Carrots and finished with Port and Redcurrant Minty Jus £18.25 (GF please ask)

☯ ~ Panroasted Chicken Breast

Wrapped in Pancetta and Stuffed with Minced Chicken, Red Pepper, Sage and Maple Syrup, served with Fondant Potatoes, Stir Fried Vegetables, Confit Cherry Tomatoes and a Creamy Brie Sauce £16.95 GF

☯ ~ Open Ravioli ✓

Fresh Pasta Layered with Garlicky Mushrooms, Slightly Spicy Ratatouille and Butternut Squash Puree, Garnished with Tomato and Basil Oil and a Parmigiano-Reggiano Crisp £16.45

☯ ~ TJ's Vegetarian Haggis ✓

With Borlotti Beans, Mushrooms, Carrots, Lentils and Oats, seasoned with Allspice, Nutmeg, Cinnamon and Herbs wrapped in Savoy Cabbage, served with Swede Puree, Potato Rosti, and Ribbons of Sautéed Leeks, Carrots and Seasonal Greens finished with a Port Jus £16.95 GF