



## Starters

*Soup Of the day, Homemade Bread*

**£4.50**

*Braised Pork Belly, Crispy Pork Scratchings  
Cauliflower Textures, Raising Puree, Alsace Veloute*

**£7.00**

*Smoked Salmon, Chive Emulsion, Salmon Roe, Puffed Capers  
Sundried Tomato Croutons, Pickled Cucumber, Pea Shoots*

**£7.00**

*Chicken & Roast Leek Terrine, Baby Leaves, Poached Apple, Chargrilled Bread  
Toffee Apple Puree, Crisp Chicken Skin*

**£6.50**

*Portavogie Prawn Risotto, Butternut Squash, Baby Spinach  
Green Beans, Parmesan, Chives*

**£7.00**

## Mains

*Pan Fried Fillet of Hake, Saffron Potato, Courgette, Crisp Kale  
Broccoli, Sauce Vierge*

**£16.00**

*Roasted Chicken Breast, Sugar Snap Peas, Baby Carrots, Garlic Emulsion  
Herb Crushed Potatoes, Mushroom & Madeira Sauce*

**£14.00**

*Slow Braised Daube of Beef, Creamed Potato, Green Beans, Parsnip Puree  
Confit Shallot, Roast Carrots, Thyme Jus*

**£16.00**

*Chargrilled Bacon Chop, Potato Galette, Sweet corn Puree  
Seasonal Vegetable, Whole Grain Mustard & Pearl Onion Jus*

**£15.00**

*Portavogie Prawn & Confit Squid Tagliatelle, Chorizo, Chilli, Fava Beans  
Tomato Sauce, Spring Onions, Lemon, Pea Shoots*

**£16.00**

### *Extra sides*

*Parmesan Fries, Vegetables, Mash, Fries, Blue Cheese & Walnut Salad*

**£3.00**

*Some of our dishes may contain traces of NUTS, GLUTEN, DAIRY  
If in doubt please ask a member of staff*