



## Spring Menu

### Starters

French onion soup (v)	5.50
Watercress salad with crispy bacon and Parmesan	4.50/6.50
Smoked mackerel salad	6.00
Beef carpaccio with lime oil dressing	7.50
Grilled haloumi with chickpea, spinach and roasted peppers (v)	5.00
New season asparagus with lemon butter and Parmesan	6.50

### Mains

Wild mushroom tart with mixed leaf salad (v)	9.00
Cobden beef burger, tobacco onions and chips	11.00
Oven roasted duck breast with green bean salad	12.90
Blackened Salmon on Caesar salad	13.50
Char-grilled Sea Bass with spring onion mash	13.50
Fillet Steak with béarnaise sauce and fondant potato	18.50
Rump of lamb on crushed new potatoes with red wine reduction	14.90

### Sides - 2.70

Chips	New potatoes	Seasonal vegetables
Mixed salad	Tomato & red onion salad	Mash

### Desserts

Toffee banana crumble with vanilla ice cream	5.00
Homemade ice creams and sorbets	4.50
New York cheesecake	4.90
Chocolate affogatto with vanilla ice cream	5.00
Fresh fruit frozen yoghurt glory	5.50