



CHEF'S SPRING PICKS MIDWEEK MENU

STARTERS

Seasonal Soup of The Day

Served with toasted sourdough and flavoured butter pairing

Goats Cheese Mousse

Rosary goats cheese, blood orange, pickled beetroot, vinaigrette candied walnuts and fennel crackers

Ham Hock Terrine

Braised & pressed ham hock, caramelized apple puree, compressed granny smith salad, piccalilli gel and sourdough cruets

MAINS

The Rock Burger

6oz aged beef pattie in a toasted brioche with candied bacon, parmesan mayonnaise, pickle & onion relish gem lettuce, tomato, american mustard, ketchup and house seasoned fries

Market Catch of the Day

Roasted red pepper romesco sauce, black garlic puree, courgette and toasted almonds

Creedy Carver Chicken

Pan roasted chicken breast, miso cauliflower puree, harissa marinaded cauliflower steak, pickled chilli and labneh

DESSERTS

Sticky Toffee Pudding

Served with butterscotch sauce and vanilla ice cream

White Chocolate Mousse

White chocolate, lime and coconut sorbet, honeycomb and candied lime