

## MENU

### Starter

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|--|-------|
| Chef's soup of the day served with sourdough bread (v)               | £4.95 |
| Heritage tomato tart with kale pesto and blue cheese (v)             | £5.50 |
| Duck liver pâté with crostini and blackberry and thyme jelly         | £5.95 |
| Grilled mackerel, pickled shallot rings, rocket and micro herb salad | £5.95 |

### Main

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|--|--------|
| Roast red pepper polenta, chargrilled radicchio, red pepper purée, green beans and soy foam (v)                              | £12.50 |
| Roast chicken breast, potato rosti, charred baby leeks, bacon crisp and truffle jus  | £12.95 |
| Courgette tagliatelle, confit tomatoes, greens, lemon and chilli croutons, ricotta and toasted pine nuts (v)                 | £12.95 |
| Pan-fried black bream fillet, burnt butter crushed potatoes, wilted spinach and salsa verde                                  | £13.75 |
| Herb-crusted pork loin steak, turned potatoes and baby vegetables with dried apple, roasted garlic, crackling and sage sauce | £14.95 |

### Side orders

each £3.20

- Selection of vegetables
- Triple cooked chips with red wine vinegar sea salt
- Side salad

### Dessert

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|--|-------|
| Chocolate marquise, salted caramel bon bons and white chocolate tuile    | £6.25 |
| Summer berry pavlova, lemon and lime curd and frozen yoghurt             | £6.50 |
| Grilled peaches, vanilla sabayon, raspberry macaron and raspberry sorbet | £6.50 |
| Selection of homemade ice cream  | £6.25 |
| Local cheese platter, fruit chutney, celery and grapes                   | £6.95 |

### Allergen information

Our kitchen uses a variety of ingredients, including nuts.  
For all allergen information please ask your server.  
(V) – vegetarian.

Service is not included but if you would like to make a donation towards the work of The Clink Charity please use the envelopes provided on the tables or text **CLNK33** and the amount **£5, £10, £20**, etc. to **70070**.