



M A L T

EVENING MENU

STARTER

- Cowley's seasonal soup, home-baked bread £8
- Poached salmon, charred cucumber, horseradish cultured cream £10 gf
- Glazed pig cheek, apple, black pudding £10
- Capaccio of beef, pickled vegetables, mustard mayonnaise £10 gf
- Crab & avocado, white raddish, marinated broccoli £10 gf
- Salad of beetroot, goats' cheese, pickled pear & salsa verde £8 gf

MAINS

- Spiced baked aubergine, confit cherry tomato, lemon & herb cottage cheese £15 gf
- Fillet of beef, smoked bacon, baby onions, chive potato purée, king brown mushroom £28 gf
- Poached & roasted breast of chicken, leek quinoa, pancetta, wild mushrooms £20 gf
- Baked cod, shrimp butter, wilted greens, saffron new potatoes £16 gf
- Rump of lamb, fricassee of broad beans, peas, gem lettuce £24 gf
- Gilt-head bream, fennel, spinach, crab veloute £18 gf

SIDES £4

- triple cooked chips - sugar snap peas, mange tout, honey soy & pine nuts,
- house salad - spring greens & bacon - chive potato purée

DESSERTS

- Baked vanilla cheesecake, cherry & brandy compote £8
- Malteser with praline ice cream & hot chocolate sauce £8
- Toffee & apple panna cotta, green apple sorbet £8 gf
- Crème brûlée with raspberry & biscotti £8 gf
- Warm pear & pistachio tart, crème fraiche ice cream £12 (To share)
- English artisan cheeses with chutney & biscuits £12

If you have specific allergies or queries, please ask & we will be able to advise you.

V - Vegetarian / GF - Gluten Free

There is a discretionary 10% service charge added to the final bill.