

RESTAURANT MENU

BREAD AND STARTERS

Sharing Plate of Freshly Baked Artisan Breads With garlic & herb butter and balsamic olive oil (V) (Vg optional)	£7.50
Chefs' Soup of the Day With freshly baked artisan bread (GF, NF, V) (DF, Vg optional)	£8.50
Smoked Mackerel Rilette With spring greens, pickled cucumber carpaccio & lemon maple dressing (GF, NF)	£10.50
Oriental Sesame Duck Tian With oriental vegetable, micro cress & chilli jam (DF, NF)	£11.50
Spring Greens & Heirloom Tomato Salad With radicchio, crumbled feta cheese, pomegranate, toasted pumpkin seeds (GF, NF, V) (Vg optional)	£9.50
Smoked Chicken & Rum Poached Pineapple Crostini With frisée salad & tomato relish (NF)	£10.50
Minted Melon & Vegan Feta With garden leaves & molasses dressing (GF, DF, NF, V, Vg)	£10.50
Spicy Corn Fritters With a spring green salad & tomato salsa (GF, DF, NF, V, Vg)	£9.50

MAIN COURSES

Garlic & Tarragon Half Roast Chicken With garlic aioli and a warm Dijon potato & caper salad (GF, NF)	£23.50
Gochujang Korean Pork Belly With glass noodles, sesame seeds, oriental vegetables & red miso broth (DF, NF)	£23.00
Spring Dutch Oven Braised Blade of Beef With Mediterranean vegetables, potato mids & a lavender jus (GF, DF, NF)	£23.50
Salmon Filo Parcel With sauteed green vegetables & cherry tomato ragout (DF, NF)	£23.00
Prawn & Chorizo Linguine With dressed spring green salad & grated hard cheese (NF) (DF optional)	£20.50
Vegetable Red Thai Curry With steamed rice & oriental salad (GF, DF, NF, V, Vg) Add Chicken £4.50, Prawns £4.50 & Tofu £4.00	£18.50

GRILL

8oz Barracks Farm English Sirloin Steak (GF, NF, DF)	£35.00
10oz Barracks Farm English Rump Steak (GF, NF, DF)	£25.50

All grill dishes served with triple-cooked chips, a flat mushroom, tender stem broccoli and a choice of either peppercorn or chimichurri sauce

DESSERTS & CHEESE

Chilled Strawberry Sago Pudding With strawberry jelly & coconut ice cream (GF, NF)	£9.00
Milk Chocolate Cheesecake With vanilla ice cream and a dark chocolate sauce (V)	£9.50
Maple Peach Streusel Sundae With vanilla & matcha ice cream (NF, V) (GF, Vg optional)	£9.00
Belgian Waffle With rum & raisin ice cream and fresh berries	£9.00
Crème Brulee With shortbread biscuit and seasonal berries (V) (GF optional)	£9.00
Trio Of British Farmhouse Cheeses Brie, stilton, and mature cheddar served with crackers, spiced apple chutney and grapes (V)	£10.50

Corse Hill, and as a brand, Active Hospitality are committed to providing locally sourced, sustainable products at a fair and reasonable price without compromising on the quality of our food. We work hand in hand with all of our suppliers to investigate how and where we can reduce our carbon footprint and still provide service of a high standard to our guests.

Please note all bills are subject to a 12.5% discretionary service charge, please speak with your server if you have any queries.