



MAIN MENU

Served Monday to Saturday

PRE-STARTERS

Homemade focaccia
Olive oil and balsamic £5
(G/SU/GF BREAD AVAILABLE)

Fresh nocellara
olives £5

Smoked almonds
£5 (N)

STARTERS

SOUP OF THE DAY (G/SO/C/GF BREAD AVAILABLE) **£6.50**

Freshly made soup of the day with homemade focaccia

HERITAGE TOMATOES (D) **£8.00**

Seasoned heritage tomatoes, marinated mozzarella, wild garlic pesto

CURED SALMON (F/MU/G/GF BREAD AVAILABLE) **£7.50**

Beetroot and Gin cured salmon, pickled gherkin, chive oil, toasted focaccia

HOMEMADE FISHCAKE (F/E/SO) **£9.25**

Fish of the day fishcake, katsu curry sauce, puffed rice, prawn cracker

NEW SEASON ASPARAGUS (SO/E) **£8.50**

British asparagus, fried duck egg, wild garlic oil

BRAISED BRISKET (E/D/SO) **£9.00**

8 Hour braised brisket croquette, chorizo mayo, watercress

MAINS

ROAST SHOULDER OF LAMB (SU/SO) **£23.00**

Dauphinoise potatoes, new season asparagus, herb dressing, lamb sauce

MOROCCAN AUBERGINE TAGINE (C/SD/G) **£18.50**

Mixed herb cous-cous, fresh pomegranate, harissa coconut yogurt

ROASTED SALMON FILLET (F/SO) **£21.00**

Crushed jersey royal potatoes, caramelised cauliflower puree, roasted baby leeks

PORK FILLET (SO/D/DF AVAILABLE) **£21.00**

Roast Pork fillet, truffle mash, blue cheese sauce, puffed crackling, buttered greens

STONEBASS (F/E/SO/CR) **£22.00**

Pan-fried Stonebass, herbed potato cake, spinach, Lobster bisque, home dried tomatoes



MAIN MENU

Served Monday to Saturday

OSTRICH CLASSICS

FISH AND CHIPS (F/SO/MU)	£16.50
Beer battered fish of the day, hand cut chips, summer peas, tartar sauce	
OSTRICH DIRTY BURGER (G/MU/SO/D/GF&DF AVAILABLE)	£18.00
Beef patties, streaky bacon, Monterey jack cheese, hashbrown and gherkins, with skin on fires and dirty mayo	
RIBEYE STEAK (so)	£28.00
8oz Ribeye steak, hand cut chips, beef tomato, portobello mushroom, rocket	
HOMEMADE FISH PIE (F/CR/D/DF AVAILABLE)	£21.00
Topped with crayfish and cheddar and served with buttered greens	

DESSERTS

PANNACOTTA (SO/E)	£8.50
Whipped dark chocolate pannacotta, strawberry sorbet, meringue, strawberry gel, mint	
TOFFEE CREAM TART (N/D/E/DF AVAILABLE)	£8.00
Mixed spice tuile, homemade fudge, brown sugar ice-cream	
PASSIONFRUIT AND VANILLA CHEESECAKE (D/E/N)	£9.00
Mango puree, vanilla macaron, passionfruit sorbet	
BAKEWELL TART (N/E)	£9.00
Raspberry and almond Bakewell tart, raspberry sorbet, sugared almonds, praline	
SHARING DESSERT (E/N/D/SO)	£20.00
Vanilla mousse, mixed summer berries, Nutella ice-cream, raspberry sorbet, chocolate crumb	