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Seafood assiette with crab & prawn arancini, seared scallop & mini prawn cocktail £11 Roast cauliflower soup with chive crème fraiche & aged cheddar scone £7 Sautéed wild mushrooms with poached duck egg, toasted sourdough and truffle hollandaise £8

Starters

Mains

Roast breast of duck with dauphinoise potatoes, sticky red cabbage, leg bon bon & honey jus £25 Pan seared sea bream with herb crushed potatoes, shellfish sauce, wilted greens & grilled king prawns £22 Curried celeriac & parsnip wellington with butternut squash & chilli puree £17 Roast chateaubriand with confit tomato, garlic roast field mushroom, hand cut chips, beer battered onion rings, bearnaise sauce & peppercorn sauce £60 to share (MUST BE PRE-ORDERED)

Dessert to share

Tiramisu, salted caramel tart, raspberry cheesecake & white chocolate ice cream £12

RING TO BOOK YOUR TABLE ON 01246 432315