

AB

APPLE BAY

RESTAURANT AND BAR

Starter

Soup of the day (V) £6.50

Crab & Prawn Salad (V, GF) £7.50

Drink Recommendation: Bellefontaine Chardonnay

Smoked Chicken & Pepper Terrine w/ Red Pepper Puree, Pepper Confetti & Seeded Granary Toast £7.50

Pan-seared Scallops w/ Blood Orange Arancini, Celeriac Puree & Crispy Parsley £9.00

Drink Recommendation: Mayfly Sauvignon Blanc

Whipped Avocado Mousse w/ Mango Puree, Charred Mango, Pickled Walnuts & Coconut (V,GF) £8.00

Main Course

Cannelloni w/ Wild Mushroom, Spinach, Baby Leeks, Artichokes & Parmesan Cream (V) £15.00

Salt-baked Beetroot w/ Goat's Cheese Curd, Carrot Puree, Crispy Panisse & Pumpkin Crunch (V, GF) £14.00

Crispy Chicken Ballotine w/ Carrot & Courgette Spaghetti, Tenderstem Broccoli, Sesame Seeds & Chicken Veloute £15.00

Drink Recommendation: Sheppys Classic Cider

Ribeye Steak w/ Truffle Mash, Wild Mushroom, Spinach, Green Beans & Peppercorn Sauce (GF) £19.00

Drink Recommendation: Chateau De Cathalogne Merlot Cabernet

Pork Tenderloin wrapped in Bacon w/ Sweet Bread Pojarski, Butternut Squash Puree, Chestnuts & Cider Jus (GF) £17.00

Citrus-cured Fillet of Sea Bass w/ textures of Beetroot, Horseradish Cream & Apple (GF) £16.00

Drink Recommendation: Domaine Picpoul de Pinet

Desserts

Eton Mess £6.00

Buttermilk Pannacotta w/ Mixed Berries & Raspberry Coulis £6.00

Drink Recommendation: Sheppys Raspberry Cider

Chocolate Fondant w/ Salted Caramel Ice Cream & Cocoa Tuile £7.50

Warm Banana Cake w/ White Chocolate Mousse, Crystalised White Chocolate & Candied Nuts £7.50

House of Cider Cheeseboard w/ Oat Biscuits & Chutney £8.00

Drink Recommendation: Warres Otima 10 year old Tawny Port

(V vegetarian, VG vegan, GF gluten free)