

A LA CARTE

WHILE YOU WAIT

Home Baked Bread Selection £3.5
with butter, oil & balsamic

Olives, Feta, Anchovies & Tapenade £5
with crostini

Mixed Nuts, Pumpkin Seeds & Cheese Straws £3

Garlic Bread £4
garlic & rosemary focaccia with or without cheese

TO START

Fillet of Beef Carpaccio £9
Dijon mayonnaise, Quail egg, pickled walnuts, sun-blushed tomato & crostini

Sautéed Tiger Prawns £10
Wrapped in sage & Parma ham, brown shrimp butter, toasted focaccia & crispy kale

Pernod Braised Pork Belly £8.5
Smoked eel, apple & ginger gel, crispy crackling with roasted shallot purée

Kiln Smoked Salmon & Cream Cheese Roulade £8.5
Panzanella salad and chilled tomato consommé

Wild Mushroom & Bleu De Vere Cheese Gratin £8
Served on home baked rosemary & garlic focaccia with red wine reduction

Chef's Soup of the Day £6.5
Garnish to suit and homemade bread

MAINS

Seared Fillet of Venison £23
Horseradish croquette, braised red cabbage, roasted baby beetroot, rhubarb gel with raspberry & tarragon jus

Slow Braised Sticky Shoulder of Lamb £19
Dauphinoise potatoes, honey parsnip purée, honey glazed carrots, tender stem broccoli with hazelnut butter & redcurrant jus

Rump of Veal & Mushroom Duxelle Wellington £21
Jerusalem artichoke purée, cauliflower beignets, romanesco with date & madeira jus

Herb Crusted Baked Cod Fillet £18
Herb gnocchi, peas à la Française, pesto & feta broccoli bake with gremolata dressing

Pan Seared Fillet of Seabass £19
Hazelnut butter sautéed asparagus, baby samphire, herb crusted poached egg, potato rosti & sauce Nivernaise

8oz Sirloin Steak £22

8oz Ribeye Steak £24

8os Fillet Steak £28

Triple cooked chips, spinach & mozzarella stuffed mushroom, semi-dried tomato

Choice of sauce: Peppercorn, diane, béarnaise, red wine jus

TO FINISH

Sticky Toffee Pudding £8
Toffee sauce brandy snap basket with Jack Daniels ice cream

Spiced Pineapple Tarte Tatin £7.5
Lemon & watermelon sorbet, mint & chilli syrup

Warm Bakewell Tart £7.5
Black cherry & amorette compote with vanilla ice cream

Steamed Treacle Sponge Pudding £7.5
Served with custard

Warm Chocolate Brownie £7.5
Raspberry anglaise & vanilla ice cream

Chef's Cheesecake of the Day £7
With garnish to suit

Ice Cream & Sorbet Selection £7
Served in a brandy snap basket

Selection of Continental Cheeses £12
Served with chutney and biscuits

SIDES

Mixed Greens | Honey Roast Veg | Ratatouille
Triple Cooked Chips | Skin on Fries | House Salad

£4

Please notify a member of staff if you have an allergy, or require further allergen information