



-MENU-

-STARTERS-

Chestnut soup, black garlic dumplings	£6.50
Haddock croquettes, crispy chicken wings, truffle jus, picked herbs	£8.50
Seared scallops, smoked mash, vermouth sauce, puffed rice, coriander	£10.95
Pheasant and cured ham terrine, madeira jelly, sweet and sour onions	£7.50
Venison bresaola, piccalilli, panko marrow bone	£8.95
Vintage cheddar cheese brulee, vegetables crisps, garlic croutes	£6.95

-MAINS-

Lobster and ginger risotto, crispy kale, parmesan	£17.95
Pan fried salmon fillet, sautéed samphire, crushed potatoes curried mussel sauce	£16.50
Barbary duck breast, pak choi, plum puree, braised duck wellington, crackling	£17.95
Herb roast chicken, white onion puree, mash, foie grass boudin blanc, jus	£15.50
Butternut and feta filo pastry pie, spiced roast root vegetables	£14.50
Beetroot and potato terrine, shallots, green beans, crispy mushrooms, truffle emulsion	£13.95

-SIDES-

£3.50

House salad, French fries, hand cut chips, chili pak choi,
garlic kale, buttered greens

Dark chocolate turkish delight	£7.50
Blondie, jaffa cake ice cream	£7.50
Honey comb berry eton mess	£7.50
Banana and dark chocolate toastie, Vanilla ice cream	£7.50
Cinnamon apple turnover, mixed peel crème chantilly	£7.50
Farm house cheddar cheese, stilton, biscuits	£8.95

Please see a member of our team for any allergy or dietary information
