

Starters

Cream of Celeriac & Truffle Soup *(GF) (V)*

Gin & Juniper Cured Stream Trout, Beetroot Slaw, Horseradish Mayonnaise *(GF)*

Crispy Hens Egg, Fricassée Of Peas, Broad Beans, Bacon, Black Pudding,
Tarragon Mayonnaise

Oriental Crispy Pork & Radish Salad, Cashew Nuts, Spring Onion, Carrots

Main Courses

Pearl Barley Risotto, Wild Mushrooms, Tarragon Carrots, Jus *(GF)*

Butter Poached Chicken Breast, Crispy Skin, Celeriac Fondant, Truffle Sauce, Kale, Black Garlic Purée,
Crispy Chicken Wing *(GF)*

Beer Battered Fish, Peas, Pea Puree, Tartar Sauce & French Fries

Arancini of Olive & Sun-Dried Tomato, Courgettes, Basil Pesto Purée, Almonds, Tomato Dressing *(V)*

Roast Sirloin of Beef (Served pink), Seasonal Vegetables, Yorkshire Pudding,
Beef Dripping Roast Potatoes & Gravy
(£2.50 Supplement With This Dish)

Traditional Roast Loin of Pork, Stuffing & Crackling, Seasonal Vegetables,
Beef Dripping Roast Potatoes & Gravy

Side Orders

French Fries, Beef Dripping Chunky Chips, Creamy Mash,
Carrots & Caraway Seeds, Broccoli & Caper Butter, Truffle Cauliflower Cheese,
Seasonal Vegetables, Mixed Salad
- Truffle & Parmesan Fries - £4 -

Desserts

Sticky Toffee Pudding, Clotted Cream, Butterscotch *(V)*

Dark Chocolate & Cherry Pave, Amaretto Ice Cream *(V) (GF)*

Mango & Passionfruit Cheese Cake *(V)*

Chef's Cheese Assiette

£10 per person deposit is required to secure your reservation.

All parties must pre-order.

All Parties must pay in full before the day.

Deposits / Payments are non-refundable in the event of a cancellation

A discretionary 10% service charge will be added to your bill.

ALLERGY ADVICE - Please inform staff if you suffer
from a food allergy

All our fried fish & fried potato is cooked in beef dripping, should you wish for
it to be cooked in vegetable oil please inform a member of staff

V = Suitable for vegetarians | GF = Gluten free