

Appetiser

Selection of Home-Made Breads with Flavoured Butter (V)

Starters

Soup

Jerusalem Artichoke Soup (V) (GF)

Prawn Cocktail

Smoked Salmon, Crayfish, Crispy Prawns, Pickled Cucumber, Sun Blushed Tomato,
Smoked Paprika Mayonnaise, Avocado Purée (GF)

Asian Beef

Warm Teriyaki Sirloin of Beef (Served Pink), Asian Salad, Wasabi Mayonnaise (GF)

Goats Cheese Tart

Warm Goats Cheese Tart, Caramelised Fig Chutney, Hazelnut Crumb, Dressed Leaves (V)

Main Courses

Duck Breast

Duck Breast, Potato Rosti, Tenderstem Broccoli, Baked Apple Purée, Celeriac Purée, Jus (GF)

Cod

Grilled Cod Fillet, Crushed New Potatoes, Bacon, Girolles & Pea Fricassee, Tarragon Cream (GF)

Filo Tart

Wild Mushroom & Butternut Squash Filo Tart, Roasted Beetroot, Kale & Sage Cream (V)

Chicken Breast

Chicken Breast, Bombay Potato Terrine, Cauliflower Bhaji, Pickled Red Onion, Masala Sauce, Saag (GF)

Seabass

Seabass, Beetroot Risotto, Saffron Pickled Fennel, Goats Curd (GF)

Side Orders

French Fries, Beef Dripping Hand Cut Chips, Creamy Mash, Garlic Ciabatta,
Broccoli & Caper Butter, Mixed Vegetables, Mixed Salad – All £4.25
Truffle & Parmesan Fries - £4.95

Desserts

Chefs Chocolate Assiette (V)

Chefs Cheese Board (V)

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

(V) = Suitable for vegetarians | (GF) = Gluten free | (GF*) = Gluten Free on Request

All of our Fried Fish & Fried Potato is cooked in oil with beef dripping. Please inform your server if you would prefer it to be cooked in vegetable oil.

