

Starter

Soup of the Day

Served with Homemade Focaccia or Gluten Free Roll

£10

Duck Leg Terrine

Braised Cabbage, Spiced Carrot Puree, Tarragon Oil, Granary Loaf

£14

Salt Baked Beetroot

Diced Golden Beetroot and Chives Candy Beets and Maple Roasted Figs

£12

Gin Cured Confit Sea Trout

Black Garlic and Soy Gel, Braised Fennel, Crispy Trout Skin, Coriander Oil, Sliced Apple

£16

Venison Tartare

Cured Egg Yolk, Chestnut Puree, Pickled Shallot, Black Berry Gel, Herb Croute

£16.

Main

Beef Fillet

Salsify Puree, Fondant Potatoes, Braised Onion, Pancetta Jus

£38

Brown Butter and Herb Basted Hake

Pomme Anna, Spiced Neep Puree, Sauté Spinach and Peas, Dill Oil, Crispy Shallots

£28

Slow Roasted Chicken

Parmesan Truffle Polenta, Sauté Mushrooms, Chicken Thyme Jus, Crisp Sage Leaves, Chive Oil

£30

Braised Hispy Cabbage

Vegetable Jus, Roast Baby Carrots & Silver Skin Onions, Herb Brioche Crumb, Rosemary Oil.

£18

Dessert

Pear Tatin

Walnut Brittle, Lemon Sorbet

£12

Cheese Selection

Crackers, Oatcakes, Chutney & Grapes

£16

Chocolate Cherry Mille Feuille

Cherry Ice Cream

£14

Sticky Toffee Pudding

Clotted Cream Ice Cream

£12