

A La Carte



TO START

DUCK & CHICKEN TERRINE £7.50

CE, D, G, N,

ROASTED DUCK, CHICKEN, SOUR CHERRY & PISTACHIO TERRINE WITH ONION LOAF AND WINTER FRUIT CHUTNEY

CRAB CAKES £7.50

MO, D, G

LIGHTLY SPICED CRAB MEAT SERVED WITH A CRUNCHY WINTER COLESLAW & PICKLED CUCUMBER

LEEK AND GOATS CHEESE TART £7

D, E, G, CE

CHARRED LEEKS AND GOAT'S CHEESE SERVED WITH A FRISÉE SALAD

SOUP OF THE DAY £6.50

CE, D, G, L, N

ACCOMPANIED WITH A FRESHLY BAKED ROLL & SEASONAL GARNISH

BEETROOT GNOCCHI £7

CE, G, N, D

BEETROOT FLAVOURED GNOCCHI SERVED WITH SQUASH, CHESTNUTS & MUSHROOM AND A PARMESAN VELOUTE

STEAK TARTARE £7.50

D, E, G, CE

HAND-CHOPPED FILLET OF BEEF TOPPED WITH A FRIED QUAIL EGG & RYE BREAD

MAINS

PORK BELLY £16

CF, D, E, G, MU

PORK BELLY LAYERED WITH BLACK PUDDING AND A CRISPY CRACKLING TOP SERVED WITH PICKLED RED CABBAGE, A BLACK PUDDING BONBON AND CIDER SAUCE

DUCK BREAST £17

CF, D

SERVED WITH ROASTED BEETROOT, DUCK RAGOUT, SMOKED POTATO CROQUETTE AND A RICH PORT JUS

HERITAGE BEETROOT WELLINGTON £15

G, D, N

GOLD, CANDY AND RED HERITAGE BEETROOT WRAPPED IN A CRISP PASTRY AND SERVED WITH KALE, HERITAGE CARROTS AND A BALSAMIC REDUCTION

LAMB LOIN £17.50

CF, D, G

LAMB LOIN SERVED WITH BABY TURNIP STUFFED WITH LAMB, CARAMELISED SHALLOTS, ROASTED CARROTS AND A THYME & RED WINE JUS

PAN SEARED HALIBUT £17

CF, D, F

WITH PEARL BARLEY RISOTTO AND A CRAB BISQUE CONSOMME

CHICKEN BALLOTINE £16

CF, D, G

SLICED CHICKEN BALLOTINE STUFFED WITH CHICKEN MOUSSE SERVED WITH CARAMELISED LEEKS, PICKLED MUSHROOM AND A MINIATURE SHORTCRUST PIE

ALL OUR MAINS ARE SERVED WITH A POTATO AND VEGETABLE DISH OF THE DAY

GRILL

8OZ SIRLOIN £18

8OZ FILLET £20

16 OZ T-BONE £20

10Z RIBEYE £20

ALL SERVED WITH TWICE COOKED CHIPS, OVEN ROASTED TOMATO, GRILLED FLAT MUSHROOM AND BEER BATTERED ONION RINGS