

Seasonal A la Carte Menu

February 2017.

To Begin

- Selection of homemade breads, butters & Oils £3.00
- Cauliflower Soup, (v) £5.00
- King Scallops, Celeriac Puree, Shallot, Caviar, Dill Oil £8.50
- Rabbit Ballotine, Rye Bread, Heritage Carrot £7.00
- Cured Salmon, Frisee, Remoulade, pickled Cucumber £6.00
- Smoked Chicken Caesar Salad £6.00/£12.00
- Goats Cheese Mousse, Pickled Vegetables, Frisee, Olive Crumb £7.00

Classics

- Beer Battered Cod, Triple Cooked Chips, Tartare Sauce, Petit Pois £13.00
- Burger, Triple Cooked Chips, Slaw, Onion Ring £14.00
- Steak & Frites, Garlic Butter, Rocket & Parmesan Salad £18.00

Recommendations

- Crispy Belly Pork Stuffed Black Pudding, Braised Puy Lentils, Caramelised Apple Puree £17.00
- Sun Blush Tomato & Seafood Fettuccini, Olive Crumb £15.00
- Venison Loin, Pomme Puree, Baby Vegetables, Confit Shallot, Venison Jus £19.00
- Chicken Breast, Dauphinoise, Wild Mushroom, Spinach, Crispy Leeks, Chicken Jus £15.00

Extras

- Beer Battered Onion Rings £3.00
- Triple Cooked Chips £3.00
- Pomme Puree £3.00
- Rocket & Parmesan salad £3.00

Desserts

Please ask a member of staff for our daily dessert menu

Inclusive diners have a £25.00 allocation towards this menu.

Please speak to a member of staff if you have any specific dietary or intolerance requirements.