

DINNER

Starters

Chef's seasonal soup crusty bread butter (v)	£5.00
Pâté maison toasted sour dough gherkin	£7.50
Steamed Cornish mussels white wine and parsley cream sauce warm crusty bread	£7.50
Baked goat cheese caramelized onion beetroot salad (v)	£7.00
Smoked Haddock scotch egg aioli samphire	£8.50
Marinated vegetables saffron toasted brioche cauliflower puree (v)	£6.50
Sicilian Arancini tomato ragu	£7.50
Stone baked cheesy garlic bread	£5.00

Mains

Roast Pheasant breast and confit leg chestnut root vegetable & pearl barley risotto red current jus	£16.00
Tamarind glazed spiced pork belly steamed vegetables egg noodles Asian crunchy salad	£15.00
Pan fried venison steak parsnip puree braised red cabbage dauphinoise potato wild mushroom sauce (gf)	£17.00
Roast Chicken breast riesling mash braised leeks, grapes and tarragon cream sauce (gf)	£15.00
Pan-fried fillet of Seabream crab mash crab bisque wilted spinach (gf)	£15.00
Fish and shellfish pie cheddar mash herb crust buttered peas	£14.95
Cauliflower and chickpea Madras basmati rice black pepper and sea salt pappadom (v) (gf)	£11.95
Polenta and wild mushroom tart molten mozzarella wild rocket balsamic (v)	£11.95
8oz Sirloin steak sautéed mushroom grilled tomato pepper cream sauce chunky chips (gf)	£21.00
Beer battered Cod fillet chunky chips peas homemade tartare sauce	£13.95

Sides

Chips	£3.00	Avocado, tomato and rocket salad	£3.95
Sweet potato fries	£3.50	Dauphinoise potato	£3.50
Mixed greens	£3.50	Braised red cabbage	£3.50
Zucchini fritters	£3.50		

gf- gluten free **v-vegetarian** Allergen information is available. Please ask a member of our team for details. We cannot guarantee that our menu items are 100% free of gluten or nuts as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering.

