

Starters

- A bowl of marinated Italian olives 3.50
- Butternut squash & coconut soup with crispy chickpeas 6.50
- Ham hock terrine, piccalilli & toasted focaccia 8.25
- Goat's cheese bon bons with poached pear, beetroot & rosemary, honeyed walnuts 7.75
- A skillet of sizzling tiger prawns with aioli & crusty bread 9.00
- Fresh baked figs filled with Roquefort, rocket & balsamic glaze 7.50
- Seared scallops, pea puree & blackpudding 14.50
- Twice baked hot smoked salmon & dill souffle with lemon butter sauce 8.50
- Whole box baked camembert with onion marmalade & crusty bread (to share) 14.00
- Smoked haddock kedgeree with boiled egg 6.50

Mains

- Char grilled 8oz 28 day aged sirloin steak 25.00
- Char grilled 10oz 28 day aged rump steak 22.00
- Char grilled 6oz fillet steak 33.00

*All steaks served with a grilled garlic flat mushroom, confit plum tomatoes & hand cut chips.
A choice of peppercorn sauce or garlic & parsley butter*

- Halibut 'Bourguignon' – poached in red wine with onions, pancetta & chestnut mushrooms, buttered greens & truffle mash 25.00
- Pan fried haunch of venison steak with parsnip puree, root vegetable pearl barley and parsnip crisps 20.00
- Breast of guinea fowl, Madeira sauce, confit leg & duck fat potato terrine, celeriac puree & steamed kale 17.00
- Beer battered haddock with tartare sauce & hand cut chips 14.00
- Slow braised blade of beef, pancetta, mushrooms & silverskin onions in a rich red wine sauce, greens & horseradish mash 17.50
- Aberdeen Angus steak burger, crisp bacon & melted Gruyere in a brioche bun with French fries 15.00
- Pan fried calf's liver, gravy, crisp bacon, caramelised red onions, spinach & mash 17.00
- Grilled seabass fillets with chilli, tomato & chorizo gnocchi, leaf salad 17.00
- Stilton & walnut risotto with parmesan, crispy leeks & a rocket & parmesan salad 14.00
- Caramelised onion tart with thyme, blue cheese and wild mushrooms, green bean and hazel nut salad 10.00