



1 course - £18.00

2 course - £24.00

3 course - £30.00

Starters

Soup (V)

Vegetable broth with pearl barley

Scallop

Pan seared Scallop, pea puree, confit egg yolk, crispy pancetta,

Chicken

Chicken apricot and tarragon terrine, sautéed wild mushrooms, Grilled ciabatta, plum and apple puree

Scotch egg

Deep fried black pudding Scotch egg, sweet pickle, watercress salad

Souffle (V)

Twice baked goats' cheese and spinach souffle, candied walnuts, balsamic pearls



Main Courses

Guinea fowl

Roasted guinea fowl supreme, sautéed potato, baby leeks and carrots

Sea Bream

Pan fried sea bream, parmentier potato & samphire, mussels, cream sauce

Pork

Confit Pork belly, colcannon mash, baby turnip, apple cider jus

Beef

Slow cooked Beef feather blade, fondant potato, broccoli, caramelised shallot, red wine sauce

Trout

Baked whole trout stuffed with cauliflower and crab rice, braised lettuce, peas and bacon, watercress sauce

Risotto (V)

Celeriac and parmesan risotto, root vegetable crisps

Side orders all £3.50

Mixed salad

Buttered new potato

Seasonal vegetables

Hand cut chips

Skinny fries

Garlic Green Beans



Desserts

Chocolate

Chocolate fondant, chocolate soil, mint chocolate chip ice cream

Sticky Toffee pudding

Salted caramel sauce, vanilla ice cream

Panna cotta

Vanilla panna cotta, winter berry stock

Lemon tart

Glazed lemon tart, raspberry sorbet, crème fraiche

Cheese

Fine selection of cheese, sourdough crackers, Truffle honey, celery, grapes

£3.00 supplement



All allergen information regarding the menu ingredients used will be provided upon request. Some of our dishes may contain nuts. All prices include VAT at current rate.