

RESTAURANT MENU

Olives * (ve), £5 Artisan Bread & Oil • ☐ (v), £4

STARTER

Caramelised Onion Velouté • ☐ (v)

Black Olive Tapenade | Roasted Garlic Crouton

Chicken & Leek Terrine •

Pear Purée | Apricot | Bacon Jam | Toasted Sourdough

Cider Braised Pork Cheek *

Granny Smith Gel | Garden Pea | Radish | Crackling

Red Cabbage Cured Salmon •

Horseradish Panna Cotta | Lemon | Dill | Biscotti

Goat's Cheese Bon-Bon (v)

Beetroot Texture | Walnut | Honey Dressing

MAIN

Duo of Pork •

Pork Belly | Pork Shoulder Croquette | Apple Purée | Kale | Leeks | Parsley Cream Sauce

Roast Partridge *

Celeriac Dauphinoise | Mange Tout | Tenderstem Broccoli | Wild Mushroom Sauce

Pan-Fried Seabass *

Tomato Risotto | Broad Beans | Spinach | Citrus Emulsion

Spinach & Ricotta Ravioli (v)

Sage Butter | Fried Rocket | Parmesan Foam

Butternut Squash & Pine Nut Pithivier ☐ (v)

Honey Glazed Root Vegetables | Truffle & Parsley Sauce

8oz Sirloin Steak • (+£5 supplement)

Garlic & Herb-Stuffed Mushroom | Confit Cherry Vine Tomato | Triple Cooked Chips

SAUCE

Peppercorn Sauce *, £3

Blue Cheese | Mustard Cream *, £3

Beef Gravy *, £3

Garlic Butter * (v), £3

SIDES

French Fries • (ve), £5

Mashed Potato * (v), £5

House Salad * ☐ (v), £5

Jalapeño Mac & Cheese, £6

Sweet Potato Fries • (ve), £7

Mixed Vegetables * ☐ (v), £5

Rocket, Parmesan & Balsamic *, £5

Tomato & Mozzarella * (v), £7

DESSERT

Dark Chocolate & Orange Mousse

Ribbon Sponge | Mandarin Sorbet

Pistachio & Raspberry Entremet

Raspberry Texture | Lime Crème Fraîche Ice Cream

Roasted Pecan Pie (v)

Butterscotch Sauce | Banoffee Ice Cream

Poached Pear & Blackberry Tart (v)

Spiced Oat Crumble | Saffron Crème Anglaise

Three British Artisan Cheeses (v) • (+£5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits | Ask for today's selection

Two Courses, £34.00 | Three Courses, £42.00

* - Gluten Free | (v) - Vegetarian | (ve) - Vegan | • - Gluten Free optional | ☐ - Vegan optional

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times.

We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course includes a Main and Starter or Dessert. Three course includes a Starter, a Main and a Dessert.



DRINKS

