

## To Start

Warm Sour Dough, Salted butter, Hummus, Pesto, Olive oil & Balsamic Vinegar £10 GFO DFO

Homemade Soup of the Day, Warm Crusty Bread, Salted Butter £10 V, VG, GFO

Potted Pheasant Rillettes w/ Cranberries & Pistachios, Pickled Red Onions, Cornichons Toasted Sour Dough **£10** GFO

Chargrilled Cured Mackerel Fillet, Horseradish Celeriac Remoulade, Beetroot Chutney, Micro Herb Salad £10 GF

Stilton, Leek and Walnut Tart, Baby Leaf Salad, Leek Salsa Verde £10 V

## To Follow

Roasted 6oz Sirloin Steak Slow Roasted Plum Tomatoes, Flat Cap Mushroom, French Fries, Green Pepper Corn Sauce **£20.5** DFO GF

Roasted Chicken Supreme Mushroom and White Wine Sauce, Fondant Potato, Crushed Swede, Tenderstem Broccoli **£20.5** GF

Saffron, Lemon and Pea Risotto, Sauteed King Prawns and Queen Scallops, Herbed Kohlrabi Tagliatelle **£20.5** GF DFO

> 'Fish & Chips' Deep-Fried Beer Battered Haddock Fillet Buttered Peas, Triple Cooked Chips, Tartare Sauce **£20.5** DFO

Roasted Butternut Squash Penne Pasta Sage Sauce, Tenderstem Broccoli, Toasted Almonds, Feta Cheese **£20.5** GFO DFO

## To Finish

Blackberry Iced Parfait Pickled Blackberries, Caramelised Apple Puree, Homemade Gingernut Biscuits **£9.5** GFO

> Maple Syrup Sponge Pudding Granola Crumble, Vanilla Ice Cream, Crème Anglaise **£9.5**

Warm Pecan Tart Salted Caramel Ice Cream, Peanut brittle **£9.5** GF DF

> Ice Cream Selection Please Ask for Todays Selection **£9.5** DFO

Selection of Cheeses Cheese Wafers, Micro Celery, Quince Jelly, Fruit Chutney **£9.5** GFO





\*All weights are uncooked, weight may reduce during cooking process V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free (O: optional) We cannot guarantee that dishes will not contain traces of nuts Please advise your server of any allergies