

À La Carte Menu

TO START

Soup of The Day, Home Baked Bread (GF)(NF)(V)

Sticky Beef, Pickled Cabbage, Toasted Sesame (DF)(NF)

Chicken Caesar Salad (NF)

MAIN COURSES

Pan-Seared Haddock, Provençal Vegetables, Parmentier Potatoes (GF)(DF)(NF)

Confit Duck Leg, Parsley Pomme Purée, Baby Vegetables, Duck Jus (NF)

Garlic & Chestnut Mushroom Risotto, Salted Leeks (V)(GF)

8oz Ribeye Steak, Balsamic Tomatoes, Triple Cooked Chips, Peppercorn Sauce (GF)(NF)(Can be DF)

Supplement charge £10.00

P U D D I N G S

Flourless Chocolate Cake, Madagascan Vanilla (GF)(NF)

Rhubarb Parfait, Elderflower Sobert (GF)(NF)

Gooseberry & Peach Steamed Pudding, Toffee Sauce (NF)

Cheese Board:

A Selection of Four Cheeses, Relish, Celery, Grapes & Cheese Biscuits (NF)(Can be GF) Supplement charge £7.00

Two Courses for £25.00

Three Courses for £30.00

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.

GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan

A Discretionary Gratuity Charge of 12.5% is added to the Bill