



À LA CARTE

TO START

- Soup Of The Day, Home Baked Bread (VE)(GF)(NF) £7.25
Seared Venison, Chestnut Purée, Port Reduction (GF) £15.95
Steamed Mussels, Garlic & White Wine Cream Sauce, Parsley, Baked Bread (NF)
£14.25
Winter Vegetable Terrine, Pea Velouté, Winter Truffle Mayonnaise, Crispy Leeks (V)
(GF)(NF) £12.95

MAIN COURSE

- 8oz Ribeye Steak, Triple Cooked Chips, Roasted Mushroom & Tomato,
Peppercorn Sauce (GF)(NF)(Can Be DF) £44.75
Mangalorean Chicken Curry, Steamed Jasmine Rice, Onion Bhaji, Garlic &
Coriander Naan (DF)(NF) £29.75
Seared Fillet Of Plaice, Tempura Courgettes, Lemon & Capers Butter, Garden Herb
Oil (GF)(NF) £28.25
Wild Mushroom & Spinach Pithivier, Creamed Pomme Purée, Seasonal Greens,
Roast Garlic Cream (V)(NF) £24.95

PUDDING

- Lemon Semifreddo, Burnt Meringue, Raspberry Textures (V)(GF)(NF) £12.95
Cherry Bakewell, Cherry Syrup, Vanilla Ice Cream (V) £12.95
Chocolate Soufflé, Chocolate Anglaise (V)(NF) £13.45

Selection of Three Locally Sourced Cheeses, Homemade Chutney, Celery,
Grapes, Biscuits £24.50

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