



NO GLUTEN CONTAINING INGREDIENTS

This menu may not be suitable for Coeliacs (may contain wheat)

• TO GET YOU STARTED •

Olives, marinated in green and red chilies and herbs £ 4.50

• STARTERS •

Smoked Salmon, dill and lime marinated prawns and crayfish, confit cherry tomatoes, horseradish emulsion £13.00

Chicken Liver Parfait, toast, roast fig, cranberry and orange chutney £10.00

Grilled Courgette Rolls, feta cheese, mint and lemon. (v) £ 9.00

• MAIN COURSES •

Grilled Seabream Fillets, courgette and carrot ribbons, tomato and tarragon butter sauce, herb baby potatoes £25.00

Confit Duck Leg, dauphinois potatoes, buttered green beans and sweet-cure bacon, dark cherry and red wine sauce £23.00

Braised Ox Cheek, honey mustard glazed carrots, caramelised shallot mash, port wine jus £24.00

Goats Cheese, Cranberry and Walnut Tart, herb baby potatoes. £16.00

• SIDES •

Buttered Green Beans and Bacon £ 4.00

Herb Buttered Potatoes £ 3.50

Roast Parsnips and Carrots £ 3.50

Sautéed Brussel Sprouts with Chestnuts £ 4.00

• DESSERTS •

Chocolate and Coconut Tart, mango sauce, toasted coconut £ 8.00

Raspberry Frangipane, fresh raspberries, caramelized almonds £ 8.00

Poached Pear, vanilla ice cream, winter spiced berries £ 8.00

Ice Creams and Sorbets (VG) £ 6.00

* VG-VEGAN

Should you have any food allergies or intolerances, please let a member of staff know before placing your order.
A discretionary 10% service charge will be added to your bill.

