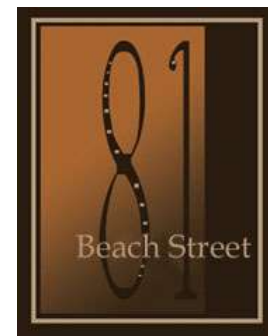


DINNER MENU



to start...

Soup

- today's choice
£5.00 (v)

Risotto

- wild mushroom, Jerusalem artichoke, truffle oil
£6.80 (v)

Sea bream

- marinated fillet, saffron, olive oil, pickled vegetables
£6.50

Parma ham

- with poached pear, slow roast tomato, parmesan
parfait & rocket
£6.80

Salmon

- beetroot marinade, dill crème fraiche, capers
£6.50

Game Terrine

- rabbit & pheasant, red onion marmalade, toasted
brioche
£6.50

Patties

- Indian spiced yellow split pea & spinach, mango &
date chutney
£6.30 (v)

and then...

Pheasant

- roast breast of pheasant, gratin potato, celeriac
puree, cranberry sauce.
£16.50

Chowder

- smoked haddock, mussels, cockles, saffron
potatoes, parmesan crust
£15.50

Lamb

- braised shoulder, fondant potato, roast
vegetables, rosemary sauce
£16.00

Risotto

- butternut squash, coconut & sage
£13.00 (v)

Tuna

- seared steak, roasted beetroot, cherry tomatoes,
quail's egg, green olive dressing
£15.50

Steak

- char grilled rib-eye & chips (proper ones)
£17.00

Salmon

- grilled fillet, crushed new potatoes, creamed
cabbage, lemon oil
£15.00

Parcel

- roasted root vegetable, buttered curly kale, sage
cream
£13.50 (v)

Sides...

Buttered new potatoes with herbs **£2.80**

Baby leaf, cherry tomato & cucumber salad **£2.80**

Rocket parmesan & herb oil salad **£2.80**

Chips (proper ones) **£2.80**

