



À la Carte

Something to start

- Soup of the Day – Warm Bread and Butter £6.95
Salmon Tartare – Smoked Salmon, Chilli and Ginger Dressing £8.95
Pan Seared Scallops – Black Pudding, Parma Ham Crisps, Pea Purée £9.45
Ham Terrine – Toasted Brioche, Cider and Apple Chutney £8.45
Potted Avocado Pate – Mixed Leaves, Croute £6.95 (vegan)

Mains

- Lemon Sole – Braised Fennel, Sweet Potato Puree, Salsa Verde £24.95
Braised Pork Belly – Bubble and Squeak, Baby Carrots, Sage and Apple Puree,
Red Wine Jus £22.95
Fillet Steak – Triple-Cooked Chips, Wild Mushroom Crostini, Cherry Tomatoes £28.95
Lamb Rump Steak – Dauphinoise Potatoes, Green Beans, Rich Garlic Jus, Rosemary Oil
£26.95
Wild Mushroom and Radicchio Risotto – Cheese Crisps £18.95 (vegan)

Sides

- Season Vegetables with Herb Oil £3.45
Triple Cooked Chips £3.45
Dauphinoise Potatoes £3.45
Peppercorn Sauce £2.45
Béarnaise Sauce £2.45

Something sweet

- Lemon and Thyme Tart – Raspberry Sorbet £7.95
Baileys Panna cotta – Coffee Cream, White Chocolate Shavings £7.95
Double Chocolate Brownie – White Chocolate Sauce, Mixed Berry Compote £7.95
Berry Crumble – Raspberry Sorbet, Mint Coulis £7.95 (vegan)
Selection of Fine English Cheeses – Chutney, Crackers £9.95

Fish, Poultry and shellfish dishes may contain bones and/or shell. Please be aware nuts and gluten are used in our kitchen as well as other allergens, therefore we cannot guarantee that any food item is completely free from traces of allergens. Our menu descriptions do list all ingredients, some dishes may contain alcohol. Please ask your server before ordering if you are concerned about the presence of allergens in your food.