



A la Carte Menu

STARTER

SOUP OF THE DAY (VG/GFO) 6.00

Toasted ciabatta, salted butter

HAM HOCK & PEA TERRINE (GF) 6.50

Dressed rainbow salad, homemade chutney

LIME & CHILLI CRAB CAKES (GF) 9.00

Dressed rocket salad & tartare sauce

MAIN

SLOW ROASTED PORK BELLY (GF) 17.00

Dauphinois potatoes, seasonal green vegetables, confit carrot & apple cider veloute

WILD MUSHROOM BOURGUIGNONS (GF/VG) 14.00

Mashed potato, pearl onions, baby carrots & red wine sauce

PAN SEARED COD LOIN (GF) 18.00

Macerated cherry tomatoes, herb butter new potatoes, creamy lemon dressing , chive oil

ROAST CHICKEN SUPREME (GF) 17.50

Seasonal green vegetables, mashed potato, confit carrot & wild mushroom sauce

DESSERT

TRIPLE CHOCOLATE BROWNIE (GF) 7.00

Popcorn & salted caramel sauce

BANANA STICKY TOFFEE PUDDING 7.00

Butterscotch sauce

PINEAPPLE UPSIDE DOWN CAKE 7.00

Rum & raisin sauce

SPICED APPLE & PEAR CRUMBLE (GF/VG) 7.00

(ALL OF THE ABOVE ARE SERVED WITH YOUR CHOICE OF CREAM, ICE CREAM OR CUSTARD)

CHEESE & CRACKERS 9.00

Red onion chutney & salted butter