



Dinner menu

Starters

Citrus Cured Salmon (gf) £6.95

Pickled cucumber, horseradish cream, caper berries, cornichons

Goats Cheese Mousse (v) £6.25

Onion puree, radish, herb oil

Ham Hock and Apple Terrine (n) £5.95

Candied walnuts, apple puree, crusty bread, pea shoots

Homemade Soup of the Day (v) £6.30

Locally made bread

Orange and Pomegranate Salad £6.95 (v,vg,gf,df)

Bean sprouts, cucumber, rocket

Pan Fried Pigeon Breast (gf) £7.25

Salt baked baby beetroot, beetroot gel, wilted spinach, red wine jus

Mackerel Fillet (gf) £6.95

Fennel & ginger salad, micro herbs, lemon oil

Mains

Peanut Crusted Red Mullet £17.95

Fragrant rice, sautéed tender stem broccoli, sweet chilli dressing

Chicken Breast Stuffed with Chorizo £16.50

Red cabbage, kale, sun blushed tomatoes, jus

Duo of Venison (df,gf,n) £16.95

Haunch and shepherd's pie, mash potatoes, pickled blackberries, chocolate jus

Beetroot Risotto (v,vg,gf,df) £15.50

Pomegranate, coriander

Wild Mushroom Tagliatelle (v) £15.50

Parmesan cream, spinach, rocket salad

Pan Fried Stone Bass £17.95

Braised fennel, sweetcorn and clam chowder

8oz Sirloin Steak £24.50

Field mushroom, roasted tomato, chips, watercress, onion rings

Choice of stilton or peppercorn sauce

Fillet Steak £26.95

Pomme mousseline, wild mushroom, wilted spinach, mushroom duxelle, rich jus

Sides

Buttered new potatoes £2.95

Mashed potatoes £3.25

Mixed vegetables £3.75

Onion rings £2.95

Chips/ cheesy chips £3.15/3.50

House salads £2.95

Garlic bread £2.75

Please let us know of any allergies at the time of ordering, so we can best advise you.

All our dishes are cooked to order with some of our main courses taking up to 20 minutes-please bear with us during busy periods.

Key v=vegetarian, vg=vegan, gf=gluten free, df=dairy free, n=contains nuts

For tables of 8 or more guests a service charge of 8% will be added to the total bill, all gratuities are shared equally amongst all the staff on duty. If you do not agree with the amount, please ask for it to be amended or removed