



DINNER MENU

TO START

Soup of the day	£6.00
Home-made soup of the day	
Pumpkin ravioli	£8.00
Home-made ravioli served with a butter sauce, toasted pumpkin seeds and crispy sage	
Beetroot goats curd salad	£6.90
Lamb's lettuce goats curd, runner beans and beetroot with a balsamic glaze	
Smoked mackerel	£8.50
Beetroot, horseradish mousse and watercress with lemon dressing	
Teriyaki salmon	£8.50
Marinated teriyaki salmon fillet served with ginger glass noodles, pak choi and a sesame seed dressing	
Chicken terrine	£7.25
Shredded confit chicken terrine with a sweetcorn relish	
Braised pork belly	£7.60
Slow cooked pork belly served with puy lentils, burnt apple sauce and crispy parsnips	
Fish platter to share	£18.00
Served with a cucumber salad and sourdough bread	

SIDE ORDERS £3.60 each

Braised red cabbage with port / Winter spices and orange / Sautéed Brussel sprouts and crispy bacon / Roasted root vegetables with blossom honey and thyme / Rocket and parmesan salad / Garden salad / Triple cooked chips / Steamed baby potatoes

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter



MAINS FROM THE GRILL

8 oz. English sirloin	£24.00
Chargrilled to your liking and served with flat mushroom roasted plum tomato and triple cooked chips	
Calves liver	£18.50
Chargrilled to your liking and served with smoked bacon and colcannon potatoes, onion sauce	
Scottish salmon darne	£22.00
Served with seasonal greens, baby new potatoes and hollandaise	
Whole baby plaice	£17.50
Served with caper and nut brown butter, seasonal vegetables	

MAIN COURSE

Saddle of venison	£28.50
West Country venison loin with roasted quince, celeriac remoulade, rosemary creamed potato served with honey orange jus	
Stone bass supreme	£22.00
Seared stone bass with Jerusalem artichoke buttered curly kale and a mussel broth	
Roast Norfolk turkey	£15.50
With traditional accompaniments	
Market fish special	£15.50
Please ask your waiter for today's special	
Chestnut risotto	£14.00
Brussel sprout and chestnut puree risotto topped with shaved parmesan	
Celebration of British lamb to share	£48.00
Lamb rump, braised shoulder, cutlets, and a lamb sausage served with aubergine caviar, dauphinoise potatoes and seasonal vegetables (Please allow 35 mins)	
Char-grilled halloumi	£15.00
Bar marked halloumi with roasted peppers, courgettes and Swiss red chard	

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