DINNER MENU

Starters

Steamed mussels £8.25
White wine, shallot and harissa sauce

Pan fried halloumi £7.50
Pomegranate, pea shoots and nigella seeds

Orange and date salad £7.25
Grilled tofu, watercress and toasted hazelnuts (vegan)

Soup of the day £6.00
Made fresh daily

Salmon tartare £8.95
Wild rocket salad, crispy tortilla and lemon dressing

Fish cakes £8.00
Sweet chilli sauce and rocket salad

Smoked chicken Caesar £7.80
Soft boiled quails eggs and fresh anchovies

Pulled pork terrine £7.50
Piccalilli, sourdough and mixed leaf salad

Main Courses

Celebration of British lamb to share £48.00
Lamb rump, shoulder, cutlets, and sausage with aubergine caviar, dauphinoise potatoes and seasonal vegetables

Seared sea bass fillet £21.00
Lyonnaise potatoes, parsnip puree, Swiss chard and pepper and caper relish

Glazed Gressingham duck supreme £19.50
Creamed cabbage roasted carrots and caramelised pear

Dingley Dell pork cooked three ways £18.50
Burnt apple puree, wholegrain mustard mash, cauliflower and a cider sauce

Chickpea and butternut squash tagine £15.00
Served with braised basmati rice (vegan)

Market fish dish of the day £15.00
Please ask for today’s special

Wild mushroom and truffle risotto £14.50
Sautéed wild mushroom risotto dressed with white truffle oil and cheese crisps

From the grill

8 oz. English sirloin £24.00
Chargrilled to your liking and served with tomato and red onion salad, triple cooked chips and a blue cheese butter

Free range chicken supreme £19.50
Served with a warm salad of bulgur wheat, puy lentils and spiced kale

Scottish salmon darne £22.00
Served with seasonal greens, baby new potatoes and hollandaise

Calves liver £18.50
Chargrilled and served with smoked bacon and colcannon potatoes, onion sauce

Side dishes £3.60 each

Medley of winter greens
Cauliflower gratin
Buttered garden peas
Rocket and parmesan salad

Honey roasted root vegetables
Garden salad
Triple cooked chips
Steamed baby potatoes and dill

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