A la carte menu

Starters

**Chicken terrine £7.50**
Confit chicken leg with tarragon and served with a bacon jam and sweetcorn relish,

**Soup of the day £6.00**
Homemade daily

**RSM cured gravlax £8.70**
Home-made salmon gravlax served with a horseradish mousse, avocado and cucumber

**Pear, Ham hock salad £7.50**
Braised ham hock with a grain mustard dressing and quince jelly

**Goat’s cheese and beetroot salad £7.00**
Pickled kohlrabi, toasted pine nuts

**Pumpkin ravioli £8.50**
Served with a sage butter sauce and topped with toasted pumpkin seeds

**Risotto Nero £8.00**
Squid ink risotto with marinated squid and sauce verge

**Smoked Haddock £8.50**
Smoked haddock with wilted spinach topped a free range poached egg and truffle hollandaise

Main courses

**Harissa marinated Belly of pork £16.55**
Braised pork belly served with honey glazed carrots, mustard creamed mash texture of apple and cider jus.

**Seared seabass fillet £17.50**
Jerusalem artichokes, broccoli and red pepper coulis

**Rump of lamb £19.00**
English rump of lamb marinated with rosemary, Creamed potato, chard courgettes and confit garlic lamb sauce

**Winter vegetable and quinoa salad £12.00**
A seasonal salad with goat cheese and toasted mixed seeds

**Chicken supreme Ballantine £16.00**
Stuffed with spinach and feta, Sweet potato cake, parsnips and sautéed Brussel sprouts, mushroom sauce

**Whole baked plaice £16.80**
Buttered new potatoes panache of vegetables and a caper sauce

**Wild mushroom risotto £13.00**
With shaved vegetarian hard cheese and wild rocket leaves.

**Sea trout fillet £17.00**
Braised fennel black olive potato and served with a parsley and lemon veloute

**From the grill**

**8 oz. English sirloin £23.00**
Chargrilled to your liking and served with grilled tomato, flat mushroom, béarnaise and French fries

**Salmon supreme £16.90**
Seasonal greens, baby new potatoes and dill hollandaise

**Cheese burger £10.00**
Vintage cheddar, toasted brioche bun and French fries

**Calves liver £16.95**
Smoked bacon and leek creamed potatoes, onion sauce

Side dishes £ 3.60 each

Sautéed Brussel sprouts with shallots and bacon.

Honey roasted root winter vegetables.

Rocket, Italian hard cheese salad. French or sweet potato fries.

Mashed or new potato. Rsm salad, yoghurt dressing.

Roasted beetroot, balsamic glaze. Cauliflower gratin.

Steamed kale and carrots with olive oil and garlic.

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