



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