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

**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

**Smoked Haddock £8.80**
Smoked haddock with wilted spinach topped a free range poached egg and truffle hollandaise

Main courses

**Harissa marinated Belly of pork £16.90**
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

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

**Whole baked plaice £17.40**
Buttered new potatoes panache of vegetables and a caper sauce

**Wild mushroom risotto £13.50**
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 £18.00**
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

- Honey roasted root vegetables
- Rocket, Italian hard cheese salad.
- French or sweet potato fries.
- Mashed or new potato.
- Steamed kale and carrots with olive oil and garlic.
- Roasted beetroot, balsamic glaze.

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