



Starters

RSM cured gravlax 9

Lemon & dill mousse, ciabatta crostini

Poached pear & braised chicory salad 8.5

baby Stilton & walnut salad

Soup of the day 6

Homemade daily

Duck and foie gras terrine 12

Textures of carrots & oranges, toasted brioche

Pan roasted pigeon, 9

Puy lentils, sauce vierge & black pudding

Venison carpaccio 12

Celeriac remoulade & quince jelly

Classic prawn cocktail 9

Avocado, cucumber & cherry tomatoes

Glazed goats cheese & beets 8.5

Served with a balsamic reduction

Autumn Specials

Oxtail broth 7.5

Slow cooked shank of lamb, creamed potatoes, honey glazed carrots & shallot gravy 17

Home-made sticky toffee pudding with vanilla ice cream 7.5

Main courses

Wild mushroom risotto 15

Served with parmesan shavings

Special of the day 16.5

Creatively prepared by our chefs

Stuffed corn-fed chicken breast 17

Creamed polenta, savoy cabbage & truffle veloute

West Country fillet of beef with potato terrine 32

Mushroom puree, heritage carrots & red wine jus

Seared sea bass fillet 19

Potato gnocchi, red peppers, baby spinach & sauce vierge

Fishermans pie 16

With seasonal vegetables

From the grill

8 oz English sirloin steak 24.50

Hand cut chips, grill garnish & bearnaise sauce

Salmon Darne 19

Seasonal vegetables, hollandaise & new potatoes

Halloumi steak 15

Red peppers, artichokes, courgettes & pomegranate

Calves liver 18

Smoked bacon and leek creamed potatoes, onion sauce

Side dishes 3.75 each or any three for 9

New potatoes.

Creamed potatoes.

Hand cut chips.

Honey roasted root vegetables.

Creamed polenta, feta cheese &

burnt butter.

Minted peas.

Sautéed savoy cabbage.

Medley of greens.

Wild rocket and parmesan.

Mixed leaf salad, lemon dressing

& toasted walnuts.

Prices include VAT

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