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

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

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