

## **Menu**

### **January 2018**

Home made soup of the day £4.00

Game terrine, wrapped in bacon, served with crostini and piccalilli £7.00

Mini fish and chips served with pea puree £6.50

Goats cheese salad, with beetroot and walnut salad £6.25

Garlic Mushrooms in a red wine sauce £6.25

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Rainbow trout with potato croquette, sat upon wilted cabbage  
with petit pois & butter sauce £16.00

Pork chop, mashed potato, tender stem broccoli and baby roasted carrots served  
with traditional gravy £18.00

Chicken ballontine stuffed with cranberry & tarragon, served with a fondant  
potato, wild mushrooms & braised leeks in a cream sauce £16.50

Sliced roast rump, with Dauphinoise potato, root vegetables and Port jus £18.00

Spinach gnocchi, served in a carbonara sauce topped with ricotta with nutmeg  
(V) £15.00

Vegan Lentil Shepherd's Pie with seasonal vegetables £15.00

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#### **Side Orders £2.50 per item**

Cauliflower Cheese

Creamed Cabbage and Leeks

Rosemary New Potatoes

Bowl of Chips

Buttered Mash

Cherry Tomato Salad

Sweet Potato

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Poached pear brulee with cinnamon Biscotti £5.00

Rhubarb and Orange Cheesecake £5.00

Bakewell Tart with raspberry creme Anglaise, and vanilla ice cream £5.50

Trio of Cheeses served with grapes, celery, tomato chutney and crackers £7.50

Avocado and chocolate mousse, with strawberry compote, and fruit sorbet £4.95  
(Vegan)