

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

Quinoa and avocado salad with Kale, spinach and mixed leaves £6.25

-

Rainbow trout with beurre noisette, sat upon wilted cabbage with petit pois £16.00

Pork chop, pomme puree, 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

-

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

-

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)