

Evening Winter menu

Pumpkin soup with a pumpkin seed crème fraîche £4.95

Beetroot potato rosti, fried egg, bacon cream reduction £4.95

Stilton and cranberry mini chicken ballontine, sprout and chestnut purée, crispy chicken skin £4.95

Locally sourced trout mousse, lemon roasted cucumber, beureè blanc sauce, red basil £4.95

Pan fried chicken supreme, confit wild mushrooms, leek and potato gratin, tarragon and garlic reduction £16.50

8oz pork chop 2 ways- with herb crumb, burnt apple purée, caraway roasted fennel, pork belly croquettes, cider reduction £16.00

Grilled cod loin, chiffonade leeks, Celeriac and dill purée, citrus infused Jerusalem artichokes, fish skin crisp £15.50

Goats cheese, fig and olive tart, balsamic tossed pear salad £15.00

Side Orders £2.50 per portion

Halloumi Fries

Chips

Pear and Almond Salad

Mashed Potato

Honey sponge pudding with a plum syrup and vanilla ice cream £4.95

Chocolate and orange brownie, apricot Chantilly £4.95

Trio of cheeses with Biscuits and Chutney £7.50

Red wine poached pear, with spiced syrup and shortbread £4.95