

# A La Carte

## Starters

## Mains

SOUP OF THE DAY  
(GF) (V) 5.50

OAK SMOKED SALMON  
TREACLE BREAD, SAUCE GRIBICHE  
(MGF) 7.50

CHICKEN LIVER PARFAIT  
TOASTED BRIOCHE, RED ONION  
MARMALADE (MGF)  
6.25

ROASTED FIELD MUSHROOMS  
DRIPPING TOAST, POACHED EGG  
(MGF) (MV) 5.95

BUTTERNUT SQUASH RISOTTO  
GOATS CURD AND SAGE (V) (GF)  
6.50

CRISPY PORK TERRINE  
PICCALILLI (GF)  
6.75

PLEASE ALLOW A MINIMUM OF 25 MINUTES IF NOT  
ORDERING A STARTER.

OUR CHEFS ARE DEVOTED TO GIVING YOU THE BEST,  
FRESHEST EXPERIENCE AND PERFECTION TAKES TIME. IF  
YOUR FOOD IS TAKING SLIGHTLY LONGER THAN EXPECTED  
KNOW THAT IT IS BECAUSE EVERYTHING IS PASSIONATELY  
PREPARED TO ORDER.

SOME FOODS MAY CONTAIN NUTS

COLLAR OF PORK  
BURNT APPLE, CIDER FONDANT, RED CABBAGE  
(GF) 18.95

CONFIT DUCK  
SPICED LENTILS (GF) 17.50

CALF LIVER  
GARLIC MASH, CABBAGE, RED WINE SAUCE  
(GF) 17.95

SUPREME OF CHICKEN  
SMOKED BACON & PEA RISOTTO (GF)  
15.90

SIRLOIN ON THE BONE  
DUCK FAT CHIPS, GRILL GARNISH (GF)  
22.95

ROAST COD  
BRAISED MERGUEZ SAUSAGE, BUTTER BEANS  
(GF) 17.95

WILD MUSHROOM & TARRAGON  
PAPPARDELLE  
(V)(MVE) 13.95

PLEASE ALSO TAKE A LOOK  
AT OUR SPECIALS BOARD

Drink • Dine • Celebrate • Sleep