

# A La Carte

## Starters

SOUP OF THE DAY  
warm bread roll & butter (mgf)(V)  
5.95

TEXTURES OF BEETROOT  
Goats cheese, pickled pears (V) (mgf)  
5.95

WILD MUSHROOM PATE  
Crispy bread, rocket & walnut salad  
(V) (mgf) 6.50

SMOKED DUCK SALAD  
Oranges & pomegranate, Asian slaw  
7.95

CURED SEA TROUT  
Fennel & chicory salad, yuzu  
hollandaise (gf) 7.50

Please allow a minimum of 25  
minutes if not ordering a starter

some foods may contain nuts

IN THE INTEREST  
OF HEALTH AND  
SAFETY ALL OUR  
MENUS ARE  
DISPOSED OF AFTER  
EACH USE

## Mains

6oz FILLET STEAK  
grilled cherry tomatoes,  
Worcestershire mushrooms, chunky  
chips & peppercorn sauce (mgf)  
27.95

PHEASANT SUPREME  
Smoked bacon and lovage pearl  
barley, smoked onion purée, game  
jus 17.95

SLOW ROASTED RIB OF BEEF  
Marmite glaze, root veg mash,  
carrot purée, red wine jus (mgf)  
17.95

PORK CUTLET  
Burnt apple, sage & mustard mash,  
crispy shallots, cider infused jus  
(gf) 17.95

ROASTED & STUFFED SWEET  
POTATO  
mozzarella cheese, red pepper sauce  
(V) (gf) 12.50

ORANGE GLAZED HALIBUT FILLET  
Parmentier potatoes, courgette,  
Jerusalem artichoke purée (gf)  
17.95

PLEASE ALSO TAKE A LOOK  
AT OUR SPECIALS BOARD