



## Autumn A la Carte

Beef carpaccio, beetroot and chicory salad, lime dressing, poacher	£9.50
Squid ink tagliatelle, scallops, roasted tomatoes, rosemary foam	£10
Pan seared pigeon breast, bubble and squeak, crispy shallot rings	£9
Cauliflower soup, butternut Parisienne, Northants blue focaccia	£8.50
Steamed mussels in a smoked bacon, garlic and wild mushroom cream	£9
Potted artichoke, chilli mayonnaise, poppy seed cracker, pear	£8.50
7oz Fillet steak, ratatouille, onion rings, hand-cut chips, salad	£28
Braised shoulder of venison and black pudding pie, champ, autumn vegetables	£17
Pan seared duck breast, pommes anna, parsnip and thyme puree, blueberry jus	£19
Steamed mussels in a smoked bacon, garlic and wild mushroom cream, chips	£17
Baked cod fillet, beetroot risotto, turned courgettes, carrot ribbons, crisps	£19
Lentil, and aubergine curry, red onion bhaji wild mushroom basmati, coriander flatbread	£16
Local blackberry and Bakewell tart, caramelised pear ice-cream, blackberry coulis	£8.50
Individual apple and blueberry pie, honey anglaise, baby fruits	£8.50
Dark chocolate fondant, milk ice-cream, apricot granola	£8.50
Tea flavoured crème brûlée, homemade Viennese whirls	£8.50
Sticky toffee pudding, butterscotch sauce, pumpkin and cinnamon ice-cream	£8.50
Table served cheeses, celery, chutney, grapes, biscuits.	£11
Coffee or tea and petit fours (homemade fudge, rum truffles, honeycomb)	£6

Please inform your server of any dietary requirement prior to ordering.