

WINTER A LA CARTE MENU

Sweet potato and butternut soup chilli oil, herb focaccia	£9
Home cured beetroot and vodka salmon, chive blinis, avocado ice-cream	£10
Pheasant terrine studded with cranberries, pesto mayonnaise, roasted Brussel sprouts	£10
Mussels in crème fraiche, roasted peppers, olives and tomato	£10
Cherrywood home smoked duck breast, cherry coulis, bacon, chestnuts	£10
Black pudding, shallot and mushroom pithivier, white wine and tarragon cream	£10
10oz rib-eye steak, ratatouille, onion rings, chips, salad	£25
Mussels in crème fraiche, roasted peppers, olives and tomato, chips, focaccia	£18
Loin of local venison, poacher crust, beetroot, butternut, roasted sweet potato, jus	£22
Pan seared seabass, seafood bisque, herb dumpling, sweet chilli chutney, samphire	£20
Lamb and mint suet pudding, vegetable dauphinoise, pea mousse, redcurrant gravy	£19
Pumpkin, red onion, roasted pepper and goats cheese tart, basil, sesame seed vegetables	£18
Mulled wine souffle, Christmas pudding ice-cream	£9
Baked cheesecake, poached cherries, cherry jelly	£9
Dark chocolate, peach bavaois, meringue, warm chocolate sauce	£9
Caramelised pineapple upside-down cake, rum and raisin ice-cream	£9
Trio of choux buns - toffee, chocolate, butterscotch. Winter berries, amaretto syrup	£9
Table served local cheeses, celery, chutney, grapes, biscuits.	£11
Minced Pies and coffee	£6

Please inform your server of any dietary requirement prior to ordering