



A La Carte

Pan fried pigeon breast, honey glazed vegetables, parsnip puree, mustard vinaigrette	£9.50
Steamed mussels, garlic butter, bacon, chives, focaccia	£10
Baked baby camembert, thyme and onion relish, ciabatta	£10
Potted prawns, bloody Mary jelly, lemon mayonnaise, leaves, melba toast	£10
Smoked duck salad, radish and fig with black cherry syrup	£10
Caramelised leek tarte Tatin, hollandaise sauce, blue cheese beignets	£9.50
10oz Rib eye steak, ratatouille, onion rings, chips, mixed salad	£27
Steamed mussels, garlic butter, bacon, chives, focaccia, chips	£18
Cheddar and spring onion risotto, smoked haddock, black pudding, wilted spinach	£20
Marinated chicken breast, summer vegetables, sweetcorn broth, saffron potatoes	£20
Rump of lamb, bubble and squeak, pumpkin puree, charred leeks, rosemary foam	£21
Wild mushroom, rocket, cherry tomato filo frittata, pepper coulis, root vegetables	£18
Elderflower panna-cotta, blackberry soup, meringue,	£9
Salted caramel tart, milk ice-cream, pistachio	£9
Lemon posset, marshmallow, lime, ginger tuille	£9
Honey and poppy seed sponge, poached strawberry custard	£9
Dark chocolate delice, coffee ice-cream, brandy snap	£9
Selection of English cheeses, olives, ale chutney, grapes, biscuits	£12

Please inform your server of any dietary requirement prior to ordering