

À L A C A R T E

♦ STARTERS

- Soup of the Day - *served with homemade artisan bread* ♦ 6.50
Forest Mushrooms - *stilton, ciabatta, walnuts* ♦ 7.50
Pork Belly - *grapes, puffed crackling, pan jus* 7.95
Scallops - *roast chorizo, pressed pear, dill oil* 10.95
Mackerel - *smoked mackerel mousse, split cream, radish* 7.95
Parfait - *chicken liver, marmalade, croutons* 8.95
King Prawns - *bisque, chilli, lime, coriander* 10.95
Exotic Mushrooms - *glazed mushrooms, coriander oil, mushroom tea* ♦♦ 7.50

♦ MAINS

- Hereford 30 Day Mature Fillet Steak - *hand cut chips, confit tomato, flat field mushroom, onion gratin* 26.50 (add sauce 2.50)
Hereford 30 Day Mature Sirloin Steak - *ballentine brisket, smoked beetroot, potato terrine* 23.50
Yorkshire Dales Lamb Trio - *roast rump, shoulder, shepherd's pie, peas, asparagus* 22.95
Gloucester Old Spot Pork - *fillet & belly, black pudding, pea purée* 21.50
Gressingham Duck - *roast breast, leg parcel, pomme dauphine, plum jus* 21.50
Monkfish - *coconut & prawn curry, wild brown rice, puffed rice* 24.50
Red Pepper - *torched & stuffed pepper, pepper sauce, vegetable crisps* ♦ 15.95
Sea Bream - *crab croquette, pak choi, roast tomato velouté* 18.50
Braised Carrot - *set polenta, carrot purée, curried chickpeas* ♦♦ 15.50

♦ SIDES

- Hand Cut Chips 3.50
Buttered Mash 3.50
Dauphinoise Potatoes 3.50
Seasonal Vegetables 3.50
Sautéed Spinach, Green Beans & Peas 3.50