

SAMPLE MENU



September 2022

Bread and Marinated Olives	6.00
Roast Cauliflower, Red Onion, Spinach, Pumpkin Seeds	7.50
Goats Cheese, Walnuts, Pickled Beetroot Salad, Balsamic Glaze	7.50
Chicken and Leek Terrine, Herb Salad, House Chutney, Toast	7.50
Smoked Mackerel Pâté, Cornichons, Salad, Sourdough	7.50
Lentil Stuffed Red Pepper, Grilled Halloumi, Pesto (VG upon Request)	13.50
Butternut Squash Risotto, Vegetable Crisps, Parmesan, Chervil Oil (VG upon Request)	13.50
Wild Boar Sausage, Mash, Courgette Ribbons, Onion Gravy	9.00
Pan Fried Cod, Parsley Sauce, New Potatoes, Lemon Cream	17.00
Confit Barbary Duck Leg, Sweet Potato Mash, Roast Fig, Pomegranate Sauce	18.00
Sirloin Steak, Potato Dauphinoise, Roscoff Onions, Garlic Butter	21.00
Beef & Bone Marrow Burger, House Burger Sauce, Bacon, Cheese, Skin On Fries	15.00
Plant Based Burger, Smoked Vegan Cheese, Chilli Jam, Skin On Fries (VG)	13.50
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	7.00
Plum Crumble, Vegan Ice Cream	7.00
Chocolate Brownie, Salted Caramel Ice Cream	7.00

VG – Vegan V – Vegetarian



Thank you for your custom! If you would like to thank us and leave a tip please scan the QR code.

Please inform your server of any allergies before placing your order. Not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens. Detailed information on allergens is available on request.