



**FOR THE
TABLE** Italian mixed olives / vg 5
Baked sourdough, butter / 6.5

STARTERS Chefs soup of the day, sourdough / v 7.5
Cured trout, horseradish potato salad, crostini / 12.5
Mushroom feuillette, creamy mushrooms, julienne vegetables, puff pastry / v 9.5
Chicken liver parfait, red onion marmalade, rustic sourdough / 10.0
Gnocchi, Mediterranean vegetables, tomato & basil sauce / ve 8.5
Chicken & smoked ham hock terrine, homemade pickles, red onion chutney, sourdough / 11.5
Chilli salt & pepper squid & whitebait, cayenne pepper aioli, charred lime / 9.5
Pan fried scallops, crispy serrano, champagne velouté / 15.0
Whole baked camembert, truffled honey, fig, walnuts, sourdough (to share) / v 18.5

**MAIN
COURSE** Ale battered haddock, triple cooked chips, tartare sauce, garden peas, lemon / sml 14.5 / lrg 19.5
Cumberland sausages, butter mash, tenderstem broccoli, red wine & onion gravy / 17.0
Wild garlic, mushroom & mixed vegetable risotto / 18.0 (add fillet of cod + 6.0)
Pan-fried trout, crushed new potatoes, seasonal greens, chardonnay cream / 24.5
Spiced cauliflower, roasted cashews, pickled cucumber, bombay potatoes / 17.5
Shredded duck leg, beetroot, bitter leaf and orange salad, redcurrant jus / 19.5
Slow cooked lamb shank, pomme puree, jus gras, peas la francaise / 27.5
Maple and star anise glazed duck breast, blackberry gastrique, dauphinoise, kalamansi gel,
red wine reduction / 27.5
8oz sirloin steak, triple cooked chips, roasted tomato, mushroom, peppercorn sauce / 29.5

SIDES Parmesan truffle chips / 6.5
Buttered seasonal greens / 6.0
Pomme puree / 6.0
Skin on fries / 6.0

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements

We cannot guarantee the absence of traces of nuts or other allergens. Many of our dishes can be adapted for gluten or dairy free.
An optional 10% service charge will be applied to your bill. All of which goes to the staff. **(v) vegetarian / (vg) vegan**