

Starters

(Sample Menu)

*Our starters are priced at £5.25
(Except where otherwise stated)*

Spinach and Potato Soup

Truffle oil, garlic croutons

Seared Pheasant Breast

Bubble and squeak, redcurrant jus

Shellfish and Caviar Tian

Spring onion oil, white wine jelly

The following dishes have a £2.00 surcharge

Smoked Beef Fillet

Apple and horseradish remoulade and vintage balsamic

Sautéed Scallops

Chorizo, balsamic, spinach and garlic butter

Deep Fried Crab and Spinach Cake

Marinated cucumber, plum sauce



Intermediate Course

Our sorbets are priced at £2.00

Sour Cherry Sorbet

Main Courses

(Sample Menu)

Our main courses are priced at £15.25

(Except where otherwise stated)

Seared Loin of Venison

Fine beans and char grilled new potatoes, vintage balsamic and virgin olive oil

Pheasant Breast

Swede and thyme mash, redcurrant reduction

Lightly Grilled Gurnard Fillets

Garlic spinach, lyonnaise potatoes with poached egg

Leek and Cheddar Frittata

Tomato relish and crème fraîche, herb oil and wild rocket

The following dishes have a £3.00 surcharge

Half Lobster Thermidor

Sweet potato and spring onion salad

Whole Grilled Sole

Plum sauce and lobster salsa

Chargrilled Fillet Steak

Beef tomato, mushrooms and Montpellier butter



Please choose from our selection of vegetable and potato dishes, or a side salad

New potatoes are available for any fish dish

Root vegetable purée, roasted parsnips, boiled Cornish new potatoes with mint butter