



Sample Menu  
(subject to change)



Italian mixed olives 4.95  
Seven Seeded & white sourdough rustic bread 3.70

**STARTERS & LIGHT PLATES**

Table with 2 columns: Dish description and Price. Items include Home cured pancetta & brisket, Gnocchi, Devonshire white Crab meat, Seared King Scallops, Mussels Mariniere, Mizo glazed pork belly, Mushroom Feuilleté, Game terrine, Parsnip & celeriac soup.

**MAINS**

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with new potatoes

Table with 2 columns: Dish description and Price. Items include Duo of Duck breast & confit leg, 21-Day Aged Fillet of British Beef, Chicken ballotine, Best End of Lamb, Roasted pork tenderloin, Beer battered haddock fillet, Chicken, mushroom & leek Pie, Spiced roasted Monk Fish tail, Pan fried halibut, Quinoa.

**SIDE DISHES (v)**

Table with 4 columns: Dish description and Price. Items include Mixed leaf salad, Dauphinoise Potatoes, Skinny Fries, Buttered new Potatoes, Fresh buttered vegetables, Creamed Spinach, Cauliflower béchamel, Baby vine tomatoes & rocket salad, Honey dressing, Sweet potato fries.

**DESSERTS**

Table with 2 columns: Dish description and Price. Items include Tonka mousse, Golden chocolate with chocolate layers, Mille-feuille, Lemon posset log, Dandelion & burdock sticky toffee pudding, Carrot, pineapple, raisin & coconut sponge, English Cheese Board, Ice cream, Sorbet.

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

(v) Vegetarian (vg) Vegan

Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free. An optional 10% gratuity will be added to your bill. All staff gratuities go directly to the staff. Thank you