

Bites

Homemade Bread and Butter £3.25

Roll Mops and Horseradish £3.25

Starters

Cauliflower Soup, Wild Mushrooms and Toasted Brioche

Beetroot, Onion and Goat Cheese Tart, Watercress, Apples and Pine Nuts

Steamed Cornish Mussels, Shallots and Wine Cream, Bread

Chicory Salad with Pear, Celery, Roquefort and Toasted Walnuts

Ham Hock and Black Pudding Terrine, Green Bean Salad and Crispy Parsnip

Main Courses

Tagliatelle of Wild Mushrooms with Parmesan and Garlic Crumb

Old Spot Pork Belly, Braised Carrots, Onions and Pancetta, Cabbage, Apple Sauce

Confit Duck Leg, Mashed Potatoes, Creamed Chard, Pickled Carrots, Shallots and Parsley Salad

Fried Haddock “Fish and Chips” with Crushed Peas and Tartar Sauce

Roast Sirloin of Black Angus Beef, Braised Red Cabbage, Yorkshire Pudding, Red Wine Sauce

(£2 Supplement)

Desserts

Brioche and Butter Pudding, Milk Crumb, Vanilla Ice Cream

Treacle Tart, Candy Walnuts, Milk Ice Cream

Mango and Passion Fruit Mousse, Coconut

Cheese: Camembert, Keens Cheddar, Colston Stilton with Bread, Chutney and Grapes (£2 Supplement)

To Finish

Selection of Teas or Coffees, Served with Petit Fours £4.95

£20.95 Two Course, £25.95 Three Course

Head Chef: Wojciech “Wolf” Chodurski

Maitre d’hôtel: Octavian Onisoru

Please make us aware of any food allergies and intolerances before ordering. We do not list all ingredients used on our menu.
A 10% discretionary service charge is added to your final bill