

## TO START

Artisan bread rolls, flavoured butter, balsamic oil, mixed olives (V) £5.95

## STARTERS

Soup of the day, artisan bread roll, flavoured butter (V) £8.00

Wild mushroom bruschetta, creamy white wine sauce (V) £8.00

Ham hock fritters, pickled vegetables, pea puree £9.00

Chicken liver parfait, red onion marmalade, brioche £9.50

## MAINS

Chicken supreme, creamy mash potato, caraway Savoy cabbage, peppercorn sauce (GF) £21.00

Wild mushroom ravioli, truffle oil and pea shoots (V) £19.00

Beef daube, dauphinoise potatoes, red cabbage, carrot puree, caramelised shallots, beef jus (GF) £23.00 (supplement £3.00)

Fish of the day, crushed new potatoes, tender stem broccoli, lemon garlic butter sauce (GF) £21.00

## GRILL

8oz Sirloin (GF) £28.00 (supplement £7.00)

6oz rump steak (GF) £25 (supplement £5.00)

With fries, tomato and mushroom

Add your choice of sauce.

Peppercorn sauce, red wine jus, béarnaise (GF) £2.95

Gammon steak, fried egg, pineapple, fries (GF) £20.00

Beef burger, fries, cheese, relish, fried mushroom £20.00

Vegetarian burger, fries, cheese, relish, fried mushroom (V) £18.00

## SIDES

Fries (VE) £4.95

Sweet potato fries (VE) £4.95

Roasted vegetables (VE) £4.95

Side salad (VE) £4.95

Dauphinoise potatoes (V) £4.95

Roasted vegetables (VE) £4.95

## DESSERTS

Dark chocolate torte, crushed meringue, raspberry coulis (V) £8.00

Lemon cheesecake, winterberry compote (V) £8.00

Cheeseboard, local cheeses, artisan crackers, celery, chutney (V) £9.50 (supplement £2.00)

Warm chocolate brownie, ice cream (V) £8.00

## Food allergies and intolerances

Before you order your food and drinks, please speak to a member of staff about your requirements