



First Course

Celeriac, apple and thyme soup, smoked garlic croutons £4.95

Chinese style duck, leek & smoked bacon galantine, cranberry wholemeal bread & grape chutney £5.50

Warm mulled wine pear, chicory, fig & colsten basset salad £5.25

Smoked salmon, cream cheese & chive roulade, crayfish & prawn tian, micro herbs £5.95

Sauté chicken livers, brandy cream & dressed mixed leaves £5.50

Intermediate Course

Mango & passion fruit sorbet £ 2.25

Main Course

Mature fillet steak, pont neuf, béarnaise & port wine sauce £24.95

Citrus marinated lamb rump, puy lentils, gratin dauphinoise, rosemary & red currant sauce £17.95

Grilled coley, pickled fennel, sauté samphire, lime & lemon grass beurre blanc £17.25

Roasted blue hubbard pumpkin risotto, parmesan shavings, pumpkin seed oil Starter £5.65 Main £12.95

Confit duck leg, cassoulet, fondant potato, cinnamon & ginger sauce £14.95

We source the very best local produce to aid the preservation of British taste and identity

All prices are inclusive of VAT
10% Service Charge will be added to parties of 8 or more



Dessert Menu

Baileys & white chocolate brulee, hazelnut biscotti £5.25

Rum Baba, rum & raisin ice cream £5.50

Apple tarte tatin, caramel ice cream £5.25

Treacle tart, vanilla ice cream £5.25

Cheese Board

Farmhouse English cheeses, wafers, grapes, homemade chutney £8.50

Dessert Wines

Recioto della Valpolicella, perfect with chocolate and rich desserts £8.00 125ml £32.00 50cl

Tokaji 5 Puttonyos, compliments parfaits very well £9.50 125ml £39.00 50cl

Muscat de Rivesaltes, for lighter options £5.25 125ml £15.00 37.5cl

Coffee

Small cafetière £2.75 Large cafetière £4.95

Coffee with home made chocolates £3.95

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