

Starters:

Salad of wood pigeon, crispy pancetta and hazelnuts
£5.95

Homemade soup of the day £4.95

Pressed ham hock terrine, homemade piccalilli and land cress
£6.95

Soused mackerel fillets, pickling vegetables and prawn and potato salad
£4.95

Local goat's cheese and red onion tartlet, sultana and pine nut dressing
£5.95

Tiger prawns, with lime and ginger salad, chilli dressing
£7.95

Seared scallops, mushy peas, black pudding and crispy ham
£8.95

Mains:

Roast chicken breast, minted peas and dauphinoise potatoes
£13.95

Slow cooked blade of beef, woodland mushrooms, bacon lardons and baby onions
£14.95

Local pheasant breast braised leg, hot- pot potatoes and winter greens
£13.95

Fillet of Salmon, smoked haddock brandade and mussel and clam broth
£13.95

Papperdelle of woodland mushrooms, rocket, peas and walnut pesto
£10.95

Hake supreme, cabbage and bacon, with glazed potatoes £12.95

Ribeye steak, chunky chips, rocket leaves and peppercorn and brandy butter
£16.95

Saffron and butternut squash risotto with crumbled goats cheese, truffle oil
£11.95

Chargrilled Pork cutlet, champ, winter greens and apple compote £12.95

Desserts:

Chocolate and hazelnut torte with crème Chantilly £4.95

Vanilla crème Brulee, prune and Armagnac compote, cinnamon shortbread
£4.95

Apple and blackberry crumble with custard £4.95

A selection of farmhouse cheeses and biscuits
£7.25

Sticky carrot cake, stem ginger ice cream and caramel sauce
£4.95