

SEASONAL MENU

Monday - Saturday 12pm – 2:30pm / 6pm – 9pm
Sunday 12pm - 5:30pm

All ingredients are locally sourced where possible



STARTERS

Homemade Scotch Egg (GF) 9.95
with celeriac rémoulade and burnt apple purée

Mediterranean King Prawns (GF) 10.95
in chilli and garlic butter, rocket and sun blush tomatoes

Pan Fried Scallops 12.95
with cauliflower purée, black pudding and pea shoots

Soup of the Day (V) 7.95
(Please ask your server)
with crusty ciabatta

Beetroot and Vegan Feta Terrine (V) (VE) (GFO) 7.95
with herb aioli and ciabatta croûtes

MAIN COURSES

Slow Braised Pork Belly (GF) 20.95
with celeriac mash, tender stem broccoli, apple purée and spiced butter jus

Roast Loin of Venison (GF) 24.95
with black pudding bon bon's, braised red cabbage, pomme purée, juniper and port jus

Thai Red Chicken Curry 20.95
with jasmine rice, vegetable spring roll and roast peanut salad

Roast Butternut Squash and Walnut Risotto (V) (VE) 18.95
with vegan parmesan, rocket and pesto

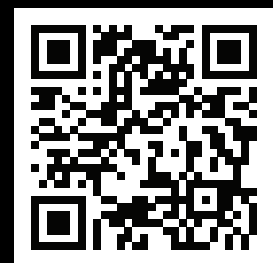
Pan Fried Seabass (GF) 20.95
with ratatouille, herb gnocchi and basil pesto dressing



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ON THE SIDE 4.95

Truffle and Parmesan Fries (GF) (V)
Roast Tenderstem Broccoli (GF) (V)
Honey Glazed Carrots (GF) (V)
Onion Rings (GF) (V)
Mixed Salad (GF) (V)



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Please speak to your service team if you have any allergies or dietary requirements
(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan (VO) Vegan Option