

SEASONAL MENU

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

All ingredients are locally sourced where possible



STARTERS

Vegetable Gyozas (V) (VG) 8.95

with pickled radish, dipping sauces and sesame seeds

Courgette and Halloumi Fritters (V) (GF) 8.95

with roasted garlic, lemon yoghurt and peach chutney

Whipped Goats' Cheese (V) (GF) 8.95

with roasted beetroot and honey chilli dressing

Chicken Satay Skewers (GF) 8.95

with satay sauce, cucumber and pickled shallots

Prawn and Crab Salad (GFO) 9.95

with avocado, crisp little gem lettuce, apple crème fraîche, brown bread and butter

Chicken Manchurian (GF) 9.95

crispy fried chicken pieces in a sticky spicy Indo Chinese sauce, spring onion and coriander salad

MAIN COURSES

Mustard and Maple glazed Pork Belly (GF) 22.95

with creamy mash potato, cider braised apples, cider and mustard Jus

Roast Loin of Venison (GF) 25.95

fondant potato, red cabbage purée, glazed baby carrots and blackberry and sloe gin jus

Pan Seared Sea Bass (GF) 24.95

with brown crab rilette, tarragon crushed new potatoes and beurre blanc sauce

Green Pea and Mint Risotto (GF) (V) (VGO) 18.95

with toasted goats' cheese, hazelnut and rocket salad

Roast Butternut Squash Tagine (VG) (V) 18.95

with Israeli cous cous, pomegranate and carrot and cumin salad

12oz Ribeye Steak (GF) 28.95

with roasted cherry tomatoes, hand cut chips, Stilton stuffed field mushroom and garlic butter



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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