



Starters

- Seasonal soup, fresh bread £ 6.00
- Gin cured salmon gravlax, mango puree, sliced radishes, beetroot jelly, pea shoots £7.50
- Asparagus & chicory salad, Israeli couscous, roasted tomatoes, basil vinaigrette (vegan) £7.00
- Steamed Mussels, spiced curry sauce, fresh bread £7.00
- Pan fried king prawns, parmentier potatoes, samphire, creamy white wine sauce £8.00
- Confit duck & black pudding terrine, pistachios, cherry puree, apricots, wild watercress £7.50
- Buffalo mozzarella salad, heritage tomatoes, fresh basil, balsamic glaze. £7.50

Mains

- Pan fried seabass, new potatoes, artichokes, asparagus, sorrel fish velouté, £17.00
- Duck breast marinated in orange & cinnamon, blue cheese & nutmeg mash, confit onion, black cabbage, ruby port glaze £19.50
- Roasted lamb rump, courgette & potato fritters, cavolo nero, Provencal sauce £19.50
- Aspall braised pork belly, black pudding stuffed tenderloin, fondant potato, black pudding puree, baby vegetables, crackling, jus £18.00
- Braised Featherblade of beef, creamy mashed potato, roasted shallot puree, shitake mushrooms £17.00
- Butternut squash chickpea coconut curry, black rice, coriander crepe (vegan) £14.00
- Brie, apple & caramelised red onion tarte tatin, wild rocket & sun blushed tomato salad, balsamic glaze £14.50
- Beef wellington, fondant potato, honey roasted parsnip puree, baby vegetables, bordelaise sauce £30.00
- Baked halibut, saffron & brown shrimp risotto, scallop, pistou sauce £24.50

From the Chargrill

- Sirloin steak 10oz £26.00
- Filet mignon 8oz £30.00

Served with field mushroom and tomatoes,
choice of two sides and either peppercorn sauce, blue cheese sauce or garlic butter.

Sides £3.75

- ~ Green beans with bacon & shallots
- ~ Fingerling potatoes, butter & fresh herbs
- ~ Greek salad

Sides £3.00

- ~ Creamy mash
- ~ Garden salad
- ~ Hand cut chips

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please note: No smoking of any kind is permitted in the restaurant.

Puddings

£6.50

Blueberry & blackcurrant mascarpone cheesecake, white chocolate ice cream

Apple crumble, almond & oat crumb, crème anglaise

Date & walnut sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate Cointreau slice, raspberry sorbet

Rhubarb trifle, Madagascan vanilla crème anglaise, crunchy almond flakes

Orange crème brulee, pistachio & rose water shortbread

Vegan & gluten free warmed chocolate cake, chocolate sauce, dairy free vanilla ice cream

Winter cheese selection, mixed crackers, celery, grapes, fig relish £7.75

Ice cream & sorbet

Dessert wines

Please ask for our wine list

Hot drinks

teapigs.

Tea for 1 £2.55 Tea for 2 £4.10

Everyday Brew
Darjeeling Earl Grey
Mao Feng Green Tea
Super Fruit
Chamomile Flower
Peppermint Leaves
Lemon Ginger

Chocolate & Mint
Jelly & Ice Cream
Honeybush & Rooibos (naturally caffeine free)
Rooibos Crème Caramel (naturally caffeine free)
Spiced Winter Red Tea
Silver Tips White Tea

Cafetiere of coffee £2.95

Espresso single £1.80 double £2.50

Americano £2.00

Cappuccino £2.50

Latte £2.60

Macchiato £2.60

Flat white £2.75

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