

SAMPLE MENU



Starters

- Seasonal soup, fresh bread £7.00 *(GF option available)*
Salted beef rosti, poached egg, pea shoots, pickled jus £7.50 *(GF)*
Pan fried wild mushrooms, toasted sourdough, lambs lettuce, truffle emulsion £7.00 *(GF option available)*
Mackerel ceviche, apple & carrot escabeche, coriander cress £7.00 *(GF)*
Pea & mint risotto £6.50 (add pancetta +£1.50) *(GF)*
Salt & pepper prawns, chilli, garlic, sweet chilli sauce £7.95 *(GF)*
Mixed beetroot falafels, tahini yogurt sauce, salad £7.00

Mains

- Open fish pie, creamy mash, seasonal vegetables £20.00 *(GF)*
Aspall's cyder slow cooked pork belly, minted butter bean and chickpea cassoulet, cavolo nero £19.50 *(GF)*
Slow cooked lamb shank, goats cheese & truffle mash, roasted root vegetables, cavolo nero, red wine jus £23.00 *(GF)*
Chicken schnitzel, wild mushroom & pancetta, linguine, spinach, creamy sauce £17.50
Open vegetable tart, roasted tomato velouté, baby carrots, baby turnips, Jerusalem artichoke, baby spinach, goats curd £17.00
Wild mushroom & truffle risotto, wild rocket £15.00 *(GF)*
8oz fillet steak, triple cooked hand cut chips, roasted cherry tomatoes, garlic portobello mushroom red wine jus £32.00 *(GF)*

Sides

- Green beans with bacon & shallots £4.00
Creamy mash £4.00
Fingerling potatoes, butter & fresh herbs £4.00
Garden salad £4.00
Greek salad £4.00
Hand cut chips £3.75

Menu ingredients are subject to change without notice due to seasonality and availability

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.*

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Puddings

Chocolate orange brulee, shortbread, orange compote *(GF without shortbread)* £7.50

Strawberry panna cotta, strawberry compote, coulis, meringue *(GF)* £7.00

Baileys bread and butter pudding, white chocolate custard £7.50

Vegan gluten free vanilla cheesecake, cranberry and orange compote, dairy free vanilla ice cream *(GF)* £7.75

Winter cheese selection £9.00

Ice cream & sorbet £2.00 *per scoop*

vanilla, chocolate, strawberry, mint chocolate chip,
salted caramel, cappuccino, rum and raisin, dairy free *(ve)*

lemon sorbet, mango sorbet

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

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

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