

THE WINNING POST MENU

Cream of mushroom soup £6.75

Chicken liver parfait, fruit chutney, toast £8.50

Heritage tomato, buffalo mozzarella and avocado, vinaigrette £9.00

Roast butternut squash, pea shoots and Pecorino risotto £9.50/16.00

Salad Lyonnaise, smoked Mortilla sausage, egg, lardons, frisee, apple glaze £10.50

Gravadlax, chive new potato remoulade, quails eggs, micro cress £11.00

Dressed tian of Newlyn crab, mustard dressing £12.00

Penne, pine nuts, spinach, tomato, mascarpone, pesto £14.00

Salmon and smoked haddock fish cake, watercress sauce, minted peas £15.50

Sauté of chicken "Bourguignonne style", puree potato, creamed spinach £16.50

Herb crusted fillet of Pollock, crushed tartare potatoes, fish velouté £16.75

Grilled Hornbuckle Farm pork chop, bubble & squeak, glazed carrots £17.50

Slow braised steak and kidney pudding, root vegetable puree £18.50

Scottish rib-eye, triple cooked chips, vine tomatoes, Portobello mushrooms £21.50

Loin of venison, pigeon sausage, fondant potato, poached pear, juniper game sauce
£22.50

SIDES £3.75

Triple cooked chips – Skinny fries – Braised red cabbage – Creamed spinach

Peas a la francaise - Garden leaf salad - Glazed carrots