



## TO START

Lobster cocktail, Cognac mayonnaise, tomato ketchup, pickled cucumber £10.50

“Cuppa soup” soup of the day £5.50

Slow roasted pork belly, crackling crumble, scrumpy and apple chutney £6.75

Hot smoked trout, avocado, caviar cream £7.50

Rock oysters with shallot vinegar £1.75 each

Creamed goats cheese, apricots, crispy shallots, caramelised beetroot £7.00

Game terrine, fig & grape chutney, bread £7.50

## TO FOLLOW

Seafood pancake, baby leaf spinach, cheese sauce £12.75

Fillet of sea bass, potato salad, horseradish cream £17.00

Roast free range chicken, onion stuffing mash, autumn vegetables £13.50

Whole roast partridge, potato rosti, glazed figs, celeriac purée £16.00

Parmesan gnocchi, wild mushrooms, spring onions and truffles £14.50

Loin of venison, pine nut crust, beetroot risotto, game jus £25.00

Aged fillet, slow roast tomato, field mushroom, Béarnaise sauce, fat chips £25.00

Aged rib eye, slow roast tomato, field mushroom, Béarnaise sauce, fat chips £19.50

## SIDES

Char-grilled bread (for 2)

£2.50

Buttered cabbage ~ Mash ~ Green salad ~ Glazed carrots

Fat chips ~ Fries ~ Field mushrooms

£2.75 each

*Please note that a discretionary service charge of 10% will be added to your bill.*