

To start

Homemade soup with crusty white bread	£4.95
Chicken liver parfait, red onion chutney and crutes	£5.50
Ham hock terrine, butternut squash puree and caramelised onion chutney	£6.00
Cured salmon and beetroot puree with lemon oil dressing	£6.95
Mains	
Fillet steak with wild mushroom and confit tomato, pont neuf potatoes and natural jus	£20.00
Pan seared salmon with crushed new potatoes, fine green beans, crispy leeks and beurre blanc sauce	£13.95
Wild mushroom linguine	£10.95
Confit duck leg with creamy pomme puree and braised red Cabbage	£12.95
To finish	
Crème brulee	£5.95
Trio of ice creams with almond brittle	£3.95
Chocolate torte	£5.95
Balsamic strawberries with ricotta cream	£4.00

