Winter Dinner Menu

Nibbles Nibbles	
Bread of the day, house butter (VGO, GFO)	£5.00
Please ask your server for more information Beef liver parfait, cornichons, waste bread crackers (GFO)	£6.50
Roasted courgette baba ganoush, puff pastry straws (VG, GFO)	£6.00
<u>Starters</u>	
Pan seared breast of pheasant, pear and fennel salad, walnut dressing (GF)	£12.00
Cream of fennel and roasted parsnip soup, white bloomer (GFO, V)	£9.00
Roasted beetroot & carrot, savoury granola, miso, garlic and cashew nut creacoriander oil (GF, VG)	am, £10.50
Pasture for Life Certified beef meatballs - Swedish style, sage & cider creacranberry compote (GF)	am, £12.00
Pan-seared Red Mullet, roasted tomato & garlic ragout (GF)	£12.50
Main Courses	
Pasture for Life Certified braised beef short rib, cavolo nero, celeriac mas (GF)	sh £25.00
Locally sourced Venison haunch, turnip fondant, cavolo nero, dark chocolate Blackberry jus (GF)	& £34.00
Wild mushroom & tarragon pithivier, roasted Jerusalem artichoke, artichoke puree, madeira jus (VG)	£24.00
Pan fried fish of the day, roasted puy lentils, dashi & mushroom broth, pickled radish salad (GF)	£27.00
<u>Sides</u>	
Koffman's fries (VGO, GFO)	£5.50
Root vegetable dauphinoise (V)	£6.00
Honey roasted heritage carrots (GF VGO)	£5.50
Purple sprouting broccoli, cesar dressing, shaved parmesan (V GF)	£6.00
<u>Puddings</u>	
Treacle tart, orange chantilly cream (V)	£10.00
Passionfruit parfait, caramelised white chocolate, creme fraiche (V)	£9.50
Malted chocolate mousse, blackberry compote, cocoa nib tuille, chocolate (VGF)	GO £10.00
Choice of one local cheese, bresaola red onion chutney, waste bread cracker $Add\ additional\ cheese\ for\ \pounds 3.00\ per\ slice\ (GF)$	£9.00
Selection of local icecreams and sorbets (VGO, GF) £3	.00 per scoop

Please inform a member of staff of allergies or intolerances. Please be aware that while every precaution is taken, we cannot guarantee all our products are 100% free from cross-contamination.