

**Nibbles**

Bread of the day, house butter (VGO, GFO) <i>Please ask your server for more information</i>	£5.00
Roasted Brussels sprouts, crispy lardon, miso mayo (GF)	£6.00
Courgette baba ganoush, puff pastry straws (VG, GFO)	£6.00

**Something light**

Pan fried breast of pheasant, pear and fennel salad, walnut dressing (GF)	£12.50
Winter vegetable broth, bread of the day (GFO, VGO)	£9.00
Beetroot & carrot tartar, cashew nut cream, garlic pickle (GF, VG)	£10.50
Pasture for Life Certified beef meatballs - Swedish style, sage & cider cream, cranberry compote (GF)	£12.00
Torched sardines, roasted tomato & garlic ragout (GF)	£11.00

**Something filling**

Braised Ox cheek, spiced red cabbage, mashed potato (GF)	£24.00
Whole roast partridge, celeriac fondant, horseradish, blackberry jus (GF)	£25.00
Wild mushroom & tarragon pithivier, roasted Jerusalem artichoke, artichoke puree, madeira jus (VG)	£23.00
Pan fried fish of the day, roasted puy lentils, dashi & mushroom broth, pickled radish salad (GF)	£27.00

**A little extra**

Koffman's fries (VGO, GFO)	£5.00
Root vegetable dauphinoise (V)	£6.00
Honey roast carrots (V)	£5.50
Spiced red cabbage (VG)	£5.50

**Something sweet**

Mincemeat frangipane tart, cardamon & orange anglaise	£10.00
Passionfruit delice, white chocolate crumble, creme fraiche (VG)	£9.50
Malted chocolate mousse, mulled wine gel, spiced crumb (VG)	£9.00
Choice of local cheese, plum bread, <i>Add additional cheese for £3.00 (GF)</i>	£10.00
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.**

GF = Gluten Free / GFO = Gluten Free on request

VG = Vegan / VGO = Vegan on request