

Winter Dinner Menu

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

Starters

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 tartare, 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
Pan-seared Red Mullet, roasted tomato & garlic ragout (GF)	£11.00

Main Courses

Pasture for Life Certified braised beef brisket 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

Sides

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
Mixed winter leaf side salad, pickled red cabbage, roasted hazelnuts, orange and sage dressing	£5.50

Puddings

Mincemeat frangipane tart, cardamon & orange anglaise (V)	£10.00
Passionfruit parfait, white chocolate crumble, creme fraiche (V)	£9.50
Malted chocolate mousse, mulled wine gel, spiced shortbread (VGO GFO)	£9.00
Choice of one local cheese, bresaola red onion chutney, waste bread crackers <i>Add additional cheese for £3.00 per slice (GF)</i>	£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.

GF = Gluten Free / GFO = Gluten Free on request

VG = Vegan / VGO = Vegan on request