## Dinner Menu

Nibbles Nibbles	
Bread of the day, house butter (VGO, GFO)	£5.00
Please ask your server for more information  Corned beef hash browns, beef fat mayo (GF)	£6.50
Chargrilled bell peppers with whipped goats cheese	£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 crescoriander oil (GF, VG)	
Pasture for Life Certified beef meatballs - Swedish style, sage & cider crecranberry compote (GF)	am, £12.00
Pan-seared Red Mullet, roasted tomato & garlic ragout (GF)	£12.50
Main Courses	
Pasture for Life Certified braised beef brisket, cavolo nero, celeriac mash (GF)	£25.00
Locally sourced Venison haunch, turnip fondant, cavolo nero, dark chocolate Blackberry jus (GF)	£30.00
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 (VG, GF)	£5.50
Honey roasted heritage carrots (GF VGO)	£5.50
Roasted tenderstem broccoli, cesar dressing, shaved parmesan (V GF)	£6.00
<u>Puddings</u>	
Treacle tart, orange chantilly cream (V)	£9.50
Ginger sponge, white chocolate puree, poached rhubarb & honeycomb (VG)	£10.00
Dark chocolate ganache, orange cremeux, chocolate pate sucree (V, GFO)	£10.00
Choice of one local cheese, bresaola red onion chutney, waste bread cracker $Add$ additional cheese for £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.