



To Begin

Warm Crusty Bread for 2	4.95
<i>With Artisan Olives & Aged Balsamic</i>	
Homemade Scotch Egg	4.50
<i>Sticky Date Sauce</i>	

Starters

Chef's Homemade Soup of the Day	5.95
<i>Warm House Bread</i>	
Potted Rabbit	7.00
<i>Pickled Vegetables, Saffron Mayo & Carrot Loaf</i>	
Seared Hand Dived Scallops	9.50
<i>White Bean Purée, Chorizo & Cucumber Gel</i>	
Goat's Cheese 'Bon Bon'	6.00
<i>Textures of Baby Beets & Micro Rocket</i>	
Seared Pigeon Breast	8.00
<i>Sweet Pickled Blackberries, Chicory & Port Syrup</i>	
Charcuterie Slate to Share	18.00
<i>Selection of Cured Meats, Artisan Olives, Sundried Tomatoes & Toasted Sourdough</i>	



Main Courses

Corn Fed Chicken Supreme **15.00**

Dauphinoise Potatoes, Wilted Kale & Jus

Charred Hogget Neck **16.00**

Triple Cooked Chips, Watercress Purée & Mint Butter

Pan Fried Sea Bass Fillet **16.00**

Charred Cauliflower Purée, Fennel, Capers & Dill Oil

24hr Shortrib of Beef **16.00**

Truffled Potato, Baby Vegetables & Red Wine Jus

10oz Ribeye **25.00**

Slow Roasted Tomato, Portabella Mushroom & House Chips

Beetroot Bourguignon **14.00**

Honey Parsnips & Gratin Potato



Main Courses

Seared Venison Haunch	17.00
<i>Squash Cake, Red Cabbage & Star Anise Jus</i>	
Grilled Haddock	13.95
<i>Herb New Potatoes, Greens & Sauce Vierge</i>	
Wild Mushroom, Toasted Hazelnut Risotto	13.00
<i>Rocket & Truffle</i>	
7oz Steak & Smoked Streaky Burger	14.00
<i>Toasted Brioche Bun, Monterey Jack, Spiced Slaw, Chipotle Mayo & Fries</i>	
8oz Rump	17.00
<i>Slow Roasted Tomato, Portabella Mushroom & House Chips</i>	
Beer Battered Haddock	13.95
<i>Homemade Tartar Sauce, Charred Lemon, Mushy Peas & House Chips</i>	



Sides

Peppercorn & Brandy Sauce	3.00
Blue Cheese Sauce	3.00
Diane Sauce	3.00
Creamed Potatoes	4.00
House Triple Cooked Chips	4.00
Braised Red Cabbage	4.00
Wilted Greens	4.00
House Salad	3.50