



EVENING MENU

Tuesday – Thursday

2 COURSES - £24.00

3 COURSES - £30.00

Friday and Saturday

2 COURSES - £26.00

3 COURSES - £32.00

STARTERS

WILD MUSHROOM & CELERIAC SOUP

truffle & stilton croutons, asparagus, EVOO

WARM GOATS CHEESE

pickled beetroot, watermelon, roasted red peppers, pear & pomegranate, caramelised walnuts, molasses

CHICKEN LIVER PÂTÉ

spiced plum chutney, apple & elderflower purée, toasted ciabatta

PAN SEARED SCALLOPS (£ 3.00 Supplement)

chorizo & black pudding fritters, garden pea risotto, pancetta crisp, parmesan

CONFIT OF DUCK LEG FILO PARCEL

beetroot remoulade, passion fruit sauce, poached rhubarb, blackberries, orange & fig, cherry

MAIN COURSES

48H SLOW COOKED LAMB SHANK *

root vegetables, white beans & savoy cabbage cassoulet, cucumber & kalamata olives tapenade, honey & mint yoghurt

BALLOTINE OF SEA TROUT *

ginger king prawns, courgette, cherry tomato & lime rocket, avocado purée, véronique sauce

FILLET OF VENISON *

baby onions, celeriac & roasted garlic purée, woodland mushrooms, spinach, mustard & tarragon sauce

PANCETTA WRAPPED CHICKEN BREAST *

welsh autumn truffle, le fleuret cheese, braised red cabbage, red wine sauce

ABERDEEN ANGUS 7oz FILLET STEAK (£ 6.00 Supplement)

baked mushroom, tomatoes & roasted garlic, chunky chips, green peppercorn sauce

*** MAIN COURSES are served with POTATOES OF THE DAY**

VEGETARIAN MENU is also available

SIDE ORDERS: ALL £3.50

Marinated Olives / Chunky Chips / Mixed Salad / Seasonal Vegetables

Garlic Bread With Cheese / With Tomato & Basil

SUFFER FOOD ALLERGY, INTOLERANCE? PLEASE LET US KNOW BEFORE ORDERING