STARTERS

GAME & BLACKBERRY TERRINE | 11
Pan fried pigeon breast, mustard oil, charred spring onion, toast

SEARED SCALLOPS | 16
Pickled fig purée, smoked bacon and chestnut crumb, leek velouté, chive oil

SOUP OF THE DAY | 7.50
Baked bread (ve)

CHICKEN & CHORIZO SCOTCH EGG | 10
Tomato and chilli jam, roasted corn, radish

CAMEMBERT & ROSEMARY CROQUETTE | 9.50
Date and apple chutney, orange, walnut and honey roquette salad (v)

MAIN PLATES

SIRLOIN STEAK | 29
Confit cherry tomatoes, garlic field mushroom, grated egg yolk, triple cooked chips
Steak sauces – peppercorn, stilton, Dianne | 4.50

BEEF BURGER | 18
Beef braised shallot, smoked cheddar, bone marrow and truffle mayonnaise,
whole grain mustard remoulade and fries

BEER BATTERED HADDOCK | 17.50
Triple cooked chips, pea purée, tartar sauce

CONFIT PORK BELLY | 25
Pig cheek bon bon, ham hock and apple terrine, charred chicory, glazed swede fondant,
calvados jus, burnt apple purée

COD & NORI MOSAIC | 24
Clam and tarragon fish cake, caper lemon beurre blanc, sea vegetables

BRAISED SHIN OF BEEF | 20
Boulangerie potato, celeriac purée, braised carrot, horse radish, ale jus

PAN FRIED SPINACH GNOCCHI | 18
Roasted butternut squash, spiced seeds, carrot purée, pickled squash, poached pear (v)

SALT BAKED CELERIAC | 18
Wild mushroom, kale, walnuts, Jerusalem artichoke, red wine jus (ve)

CHICKEN 'PIE' - CHICKEN & LEEK BALLOTINE | 18
Mushroom duxelles, pancetta, puff pastry, creamed potato, red wine jus, buttered chard

MOULES MARINIERE | 17.50
Smoked bacon and cider cream sauce, fries, garlic sourdough

DESSERTS

HONEY & VANILLA PANNACOTTA | 8.50
Lemon and ginger jelly, lemon curd, almond tuille

MIXED FRUIT STICKY TOFFEE | 9
Rum butterscotch sauce, vanilla ice cream

DI'S TOFFEE APPLE MILLE-FEUILLE | 9
Vanilla crème pâtissière, cardamom cream, cinnamon sugar

CHOCOLATE SPONGE | 9.50
Milk chocolate mousse, cherry jam, dark chocolate mirror glaze, white chocolate & pistachio soil, cherry gel

SELECTION OF BRITISH CHEESE | 13 / 18
3 or 5 cheeses, artisan biscuits, winter chutney, apple, celery

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

DIETARY KEY: (v) vegetarian | (ve) vegan | (ve*) vegan on request | (gf) gluten free