



You may notice the descriptions on this à la carte menu are refreshingly brief. This is intentional and allows me to choose the freshest locally sourced ingredients as seasonal availability allows. Dishes might not be served exactly as expected but we hope to always delight and occasionally surprise you.

Enjoy your meal.

Mike Hughes, Head Chef

## A La Carte Menu

### Starters

Cauliflower Soup: garlic chips, garlic oil <b>ve gf</b>	6.5
Gnocchi: butternut squash & smoked cheddar gnocchi, creamed leeks <b>v</b>	7
Blackpudding Bon Bons: mushroom ketchup, crisp sage	7.5
Scotch Broth: beef & barley, homemade bread	7
Ham Hock Croquette: braised ham hock, apple puree, fresh apple	7.5
Tarte Tatin: shallots, beetroot, thyme & polenta crisps <b>ve</b>	7

### Mains

Beef Featherblade: onion butter mash, kale, beef gravy <b>gf</b>	17
Pearl Barley: beetroot, crispy kale, roast salsify <b>ve</b>	12
Pheasant Ballotine: braised lentils, chestnuts, bacon jus <b>gf</b>	18
Herb Crusted Sea Bass: Israeli couscous, charred sprouts	16
Roast Chicken: baby onions, new potatoes, shallots, red wine sauce <b>gf</b>	14
Puy Lentils: root vegetable stew, polenta crackers <b>ve gf</b>	12

### Desserts

Clementine Tart: meringue, vanilla cream	7
Chocolate: lime granita, beetroot <b>gf</b>	7
Apple Crumble: vanilla ice cream <b>ve</b>	7
Poached Pear: hazelnut crumb, chocolate mousse <b>gf</b>	7
Jam Roly Poly: custard, jam	7
Cheese: biscuits, grapes, clementine chutney	9

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#### \*Food Allergies & Intolerances\*


Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

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# Wine

## CHAMPAGNE & SPARKLING WINE

- |    |   |  |  | Bottle |
|----|---|--|--|--------|
| 1. |  Bouché Père et Fils Cuvée Réserve Brut   France |  |  | 37.00  |
|    | Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.                  |  |  |        |
| 2. |  Galanti Prosecco Extra Dry   Italy              |  |  | 25.50  |
|    | Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.  |  |  |        |
| 3. |  Galanti Spumante Rosato   Italy                 |  |  | 25.50  |
|    | Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit.   |  |  |        |
| 4. |  Bottega Gold Prosecco Brut   Italy              |  |  | 7.75   |
|    | Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.                         |  |  |        |
| 5. |  Bottega Rose Gold   Italy                       |  |  | 7.75   |
|    | Notes of mixed red berries alongside floral and white fruit aromas.   |  |  |        |

## WHITE WINE


- |     |   | 125ml | 175ml | 250ml | Bottle |
|-----|---|-------|-------|-------|--------|
| 6.  |  Cullinan View Chenin Blanc, Western Cape   South Africa | 3.30  | 4.75  | 6.80  | 18.00  |
|     | Deliciously fresh and creamy with peachy fruit character. A classic South African style.  |       |       |       |        |
| 7.  |  Solstice Pinot Grigio delle Venezie   Italy             |       |       |       | 18.00  |
|     | Fresh, crisp with subtle notes of citrus and pear fruit.  |       |       |       |        |
| 8.  |  Pulpo Sauvignon Blanc, Marlborough   New Zealand        | 3.80  | 5.25  | 7.30  | 20.00  |
|     | Intense aromas of those classic grassy, gooseberry and tropical fruit flavours that have made 'Kiwi' Sauvignon Blanc world-famous.        |       |       |       |        |
| 9.  |  Granfort Chardonnay, Pays d'Oc   France               | 3.80  | 5.25  | 7.30  | 20.00  |
|     | Soft, green apple-scented unoaked Chardonnay with a refreshing finish.  |       |       |       |        |
| 10. |  Picpoul de Pinet, Réserve Mirou   France              |       |       |       | 22.00  |
|     | Citrusy southern French white made from the Picpoul grape.  |       |       |       |        |
| 11. |  Greco di Tufo, Rocca del Dragone, Tre Fiori   Italy   |       |       |       | 23.00  |
|     | Ripe grapefruit, melon and orange zest, with notes of almond and honeysuckle.   |       |       |       |        |


## ROSÉ WINE


- |     |   | 125ml | 175ml | 250ml | Bottle |
|-----|---|-------|-------|-------|--------|
| 12. |  Antonio Rubini Pinot Grigio Rosato, Pavia   Italy | 3.30  | 4.75  | 6.70  | 18.00  |
|     | Refreshing rosé with aromas of wild flowers, raspberry and strawberry.  |       |       |       |        |

## RED WINE


- |     |  | 125ml | 175ml | 250ml | Bottle |
|-----|--|-------|-------|-------|--------|
| 13. |  Montepulciano d'Abruzzo, Marchesi Ervani   Italy           | 3.30  | 4.75  | 6.80  | 18.00  |
|     | Red fruit with delicate hints of ripe cherry. Dry, soft taste and lightly tannic.  |       |       |       |        |
| 14. |  Casa Vista Merlot, Central Valley   Chile                  |       |       |       | 18.00  |
|     | Generous, soft, ripe blackberry and red plum fruit flavours.   |       |       |       |        |
| 15. |  Leasingham Jam Shed Shiraz   South Australia               | 3.80  | 5.25  | 7.30  | 20.00  |
|     | Bouquet - Rhubarb, florals & spiced notes - Juicy sweetness surrounded by red forest fruits & supportive oak.                                  |       |       |       |        |
| 16. |  Finca Las Moras Seremos Malbec, San Juan   Argentina       | 3.80  | 5.25  | 7.30  | 20.00  |
|     | High Altitude vineyards produce this food friendly Malbec blend  |       |       |       |        |
| 17. |  Bardolino Classico, Bolla   Italy                          |       |       |       | 22.00  |
|     | Cool-fermented to conserve the maximum of fruit and aromas. Light-bodied, a fresh fruity character and hints of raspberry and strawberry.      |       |       |       |        |
| 18. |  Rioja Crianza, Viña Real   Spain                           |       |       |       | 23.00  |
|     | Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins. |       |       |       |        |

 Dry, refreshing, delicate, light white

 Zesty, herbaceous or aromatic white

 Juicy, fruit-driven, ripe white

 Light, bright, fresh red

 Juicy, medium-bodied, fruit-led red

 Spicy, peppery, warming red

 Dry, elegant rosé

 Champagne and sparkling wine