

A la Carte Menu

Starters

Celeriac Velouté, Poached Egg Yolk (GF) £7

Pan Fried Pigeon Breast, Baby Turnip, Damson Jus (GF,DF) £9

Seared Mackerel, Samphire, Sorrel (GF,DF) £8

Ham Hock Terrine, Piccalilli, Chards (DF,GF option available) £7

Burrata, Heritage Beets, Walnut Gel, Basil Oil (GF,VE option available) £7.50

Mains

Pressed Lamb Shank, Lamb Croquette, English Peas, Wood Mushroom, Hazelnut Granola (GF option available) £18

Mulled Wine Duck Breast, Potato Champ, Butternut Squash, Autumn Greens, Plum Sauce (GF) £19

Haddock, Kedgeree Risotto, Dill Oil (DF) £15

Pan Fried Chicken, Tarragon Puy Lentil, Kale, Baby Leeks (GF,DF) £15

Harissa Baked Cauliflower Steak, Polenta Chips, Chimichurri Salsa, Vine Tomatoes (DF,VE) £13

Desserts

Black Treacle Sticky Toffee Pudding, Vanilla Ice Cream £7

Berry Panna Cotta, Chantilly, Meringue, Flowers (GF) £7

Apple & Berries Crumble, Custard (GF,DF,VE) £7

Trio Chocolate Mousse, Honeycomb, White Chocolate Crumb (GF) £7.50

Cheese board, 4 Cheeses, Chutney, Quince Jelly, Biscuits (GF option available) £9

VE-Vegan, DF-Dairy Free, GF-Gluten Free

Although your dish may not include nuts or gluten, the food prepared is not from a nut/gluten free kitchen. Allergen information is available for each dish on request

