

## To Begin

- Homemade Focaccia, Olives, Confit Garlic £7 (vg)
- Soup of the day with crusty bloomer £8
- Twice baked Blue Cheese Souffle, Swiss Chard, Mustard cream £9.50 (v)
- Mixed Mushrooms on toasted Brioche, Madeira Cream, Parmesan Crisp £9.50 (v)
- Local Wood Pigeon Breast, Toasted Sourdough, Creamed Cabbage, Smoked streaky Bacon with red wine Jus £12
- Hot Smoked Salmon, Feuille du brick, Apple Ketchup, Beetroot, Dill Mayo £12
- Chicken Liver Parfait, Brioche Croutes, Onion Marmalade, shiraz glaze £10.50
- Confit prawns and mussels, nduja, tomato chilli, lime with Focaccia £11

## To Follow

- 10oz Sirloin Steak, Vine Tomatoes, field mushrooms, Chunky chips, dressed rocket. £29.50 (Peppercorn sauce, red wine jus or stilton £4)
- Slow Braised Lamb Shoulder, Dauphinoise potatoes, sticky red cabbage, kale and red wine jus. £26
- Duo of duck, Pan roasted breast and confit leg bon bon, honey roasted figs, salsify, Swiss chard with red wine jus. £26
- Corn fed Chicken supreme, garlic herb mash, glazed carrots, seasonal greens, chicken velouté. £24
- Catch of the day. Please see the board for today special.
- Pan roasted Cauliflower steak, Jerusalem artichoke puree, tenderstem broccoli, dukka, herb oil. £19 (vg)

## Sides £5

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|------------------|-----------------------|--------------|----------------|
| Garlic herb mash | Tenderstem with dukka | Chunky chips | Truffle fries. |
| Side salad       | Glazed carrots        |              |                |

**If you are unfortunate enough to suffer from any allergies, please notify your server immediately and they can guide you through your choices**