



2 COURSES £22.50 ~ 3 COURSES £27.50
Book from 6pm ~ £5pp Booking Deposit

STARTERS

- Cauliflower velouté with crispy shallots, curry oil and homemade bread (g)(d)
Duck liver parfait with smoked duck breast, toasted brioche, apricot chutney and pickled carrots (g)(e)(d)(s)
Confit chicken leg terrine with tomato chutney, pickled mushrooms and crispy bacon (g)(s)
Hot smoked salmon rilette with celeriac slaw, apple and horseradish (g)(f)(d)(c)
Goats cheese and leek tart with pear puree and caramelized hazelnut salad (d)(n)(g)(e)

MAIN COURSES

- Coq au vin with root vegetables, mushrooms and baby potatoes (d)(c)(s)
Roast cod with mash potato, chestnut and sprout tops fricassee, smoked bacon, BBQ leek and wholegrain cream (d)(f)(m)(n)
Lamb neck with potato terrine, celeriac puree, hispi cabbage and shallot jus (d)(s)(c)
Chargrilled ribeye steak with hand cut rooster chips, rocket and Parmesan salad and peppercorn sauce (g)(d)(s) (**£5 supplement applies**)
Parsnip and leek risotto, watercress, parsnip crisp

DESSERTS

- Passion fruit parfait with curd and poppy seed sponge (d)(g)(e)
Lemon cheesecake with raspberry sorbet and lemon syrup (d)(g)(e)
Dark chocolate delice with orange and brownie crumb (d)(e)(g)
Puff pastry with poached pears, pear cremeux and pear sorbet (d)(g)(e)(n)
Treacle sponge with vanilla ice cream (d)(g)(e)

SIDE ORDERS £4.50

- Hand cut rooster chips
Pommes frites
Buttered mash potato (d)
Seasonal vegetables (d)
House salad

Please inform the server of any allergies, dietary requirements

(e) – Contains Egg	(p) – Contains Peanuts
(b) – Contains Barley	(f) – Contains Fish
(d) – Contains Dairy	(n) – Contains Nuts
(g) – Contains Gluten	(s) – Contains Sulphites
(mo) – Contains Mollusques	(m) – Contains Mustard
(c) – Contains Celery	(sf) – Contains Shellfish