

Something more

Slow cooked Feather Blade of Beef

Potato Fondant, Soubise Purée, Wild Mushrooms, Cavolo Nero,
Bacon Crumb and Bordelaise Sauce
£24.00

Pan-fried Chicken Supreme

Served with a Potato and Jerusalem Artichoke Gratin,
Tender stem Broccoli and Tarragon & Red Wine Jus.
Garnished with Parsnip Crisps **(GF)**
£20.00

Duo of Pork with slow cooked Pork Belly and Pancetta wrapped Pork Fillet

Served with crushed New Potatoes, Choucroute Cabbage,
Swede and a Cider & Mustard Cream Sauce.
Garnished with homemade Crackling **(GF)**
£22.00

Duck Breast, served Pink with crushed Sweet Potato

Spiced Red Cabbage, Turnips and an Apricot Jus **(GF)**
£23.00

Pan-fried Sea Trout with Crab Croquettes

Buttered Kale, Baby Leeks and Lobster Bisque **(GF)**
£25.00

The Gluten Free option substitutes sautéed New Potatoes for the Crab Croquettes

Creamy Sprout Risotto

Finished with Parmesan, fresh Sage, Cauliflower Beignets
and Toasted Hazelnuts **(GF) (VE)**
£18.00

Please inform your server if you prefer the Vegan Parmesan when ordering