

Specials

Roasted Skate Wing

dressed with a lemon & caper butter sauce
served with skinny fries & mixed leaves £17.95 (GF adaptable)

Pan Roasted Fillet of Sea Bass

set on a chorizo, Parmesan & pea risotto, with tenderstem broccoli
sweet honey & carrot purée, finished with a chive beurre blanc £22.95 (GF)

Crispy Skin Cornfed Chicken Breast

pan roasted & served with bacon & Gruyère Dauphinoise potatoes
butternut squash purée & fine green beans, finished with
a wild mushroom & Madeira sauce (GF) £19.95

Roasted Duck Breast

served with fondant potato, carrot & sweet potato purée
green beans & a cherry and port jus (GF) £23.95

Pan Fried Salmon Fillet

set on roasted Mediterranean vegetables
served with garlic & rosemary Hasselback potatoes & saffron aioli £21.95

Crab & King Prawn Linguine

tossed in a spicy chilli, garlic, tomato & lemon sauce
served with garlic toasts £22.95

Wild Mushroom & Braised Butternut Squash Risotto

with garden peas & baby spinach, dotted with creamy soft goats' cheese
garnished with parsnip crisp & leaf salad £15.95 (GF)

Slow Cooked Pork Belly

served with creamy mash, tenderstem
celeriac purée, apple gel & Aspall's cider jus (GF) £20.95

Moules Marinières

local mussels teased open in a classic shallot, parsley, white wine, garlic & cream sauce
with baked ciabatta (GF adaptable)

Starter size £10.95 Main course size £18.95

Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food. Please note that whilst every care is taken, fish dishes may contain small bones, and some game items may contain shot.