

# Specials

## Starters

### Pan Seared King Scallops

spiced cauliflower fritters, chorizo lardons & cauliflower purée £13

### Honey & Rosemary Baked Camembert to Share

served with garlic baked ciabatta £11

## Mains

### Gressingham Duck Breast

pan roasted until perfectly pink, Dauphinoise potatoes, beetroot & honey purée  
seasonal vegetables & a port wine jus £24.00

### King Prawn Linguine

delicate tender prawns, sundried tomatoes & linguine pasta, bound in a creamy  
lemon & dill sauce, garnished with a chargrilled crevette & garlic roasted cherry tomatoes  
& served with House garlic toast £23.95

### Crispy Skin Cod Loin topped with Panko Crumbed Poached Egg

set on chive Pomme Anna, with asparagus wrapped in Parma ham  
finished with a lemon & chive Hollandaise £22.95

### Pan Roasted Chicken Suprême

with Dauphinoise potatoes, green beans, butternut squash purée  
finished with a wild mushroom, tarragon & brandy cream sauce £22.00

### Cider Braised Swannington Pork Belly

with celeriac purée, caramelised apple, creamy mash  
& broccoli, served with an Aspalls' cider jus £21.00

### Pan Fried Sea Bass Fillet

set on an asparagus, pea & baby leek risotto, with charred cherry tomatoes  
finished with a lemon beurre blanc, dill oil £21.00

### Chargrilled Sword Fish Steak

on a bed of egg noodles, red peppers, baby corn, courgette, red onion & aubergine  
all bound in a kecup manis sweet soy sauce £22.95

Food 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.