

Specials

Duo Of Rabbit

confit rabbit leg & loin wrapped in Parma ham
with parsnip purée, Dauphinoise potatoes, Chantenay carrots
black pudding crumb & redcurrant jus £15.95

Breast Of Guinea Fowl

stuffed with chestnut & sage, served with creamy celeriac purée
roasted root vegetables & a white truffle, wild mushroom & spinach cream £17.95 (GF)

Cajun Roasted Fillet of Salmon

presented on roasted Mediterranean vegetables & baby potatoes
with garlic mayonnaise £14.95 (GF)

Moroccan Tagine

of chick peas, Mediterranean vegetables & cannellini beans
with roasted garlic, lemon & thyme Israeli cous cous £14.95

Pan Roasted Fillet of Turbot

on a sauté of spinach, fennel & sugar snaps, with a Pernod velouté
fennel croquettes & butterflied king prawns £18.95 (GF)

Queen Scallop & King Prawn Saffron Tagliatelle

bound in a tomato, mascarpone & basil sauce
finished with Parmesan £17.95

Roasted Halibut Fillet

topped with a crayfish tail mousse
on a sauté of spinach, fennel & mange tout
crispy straw potatoes & a saffron fish reduction £17.95 (GF)

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.