

# Specials

## Loin of Venison

marinated in a garlic, rosemary pistou, with terrine of potato Dauphinoise  
roasted roots & black cherry jus £21.95 (GF)

## Trio of Local Duck

breast cooked till perfectly pink, confit duck lollipop & breadcrumb liver  
Dauphinoise potatoes, celeriac purée, cider & apple gel, red wine jus  
£21.95 (GF)

## Suprême of Chicken

crispy skin on breast, set on a broth of wild mushrooms  
asparagus, Heirloom carrots & Ratte potatoes  
finished with a fragrant wild garlic dressing £17.95 (GF)

## Roasted Rump of Lamb

served pink with rosemary crust, chilli & mint peas, Parmesan croquettes  
salsa verde, vine roasted cherry tomatoes & a red wine jus £22.50

## The Parson's Summer Poach

monkfish, cod cheeks, mussels, calamari & King prawns  
poached in a wonderfully vibrant sauce of  
Ouzo, tomato & orange, saffron, chilli, coconut & mint  
with House garlic toasts £18.95 (GF adaptable)

## Classic Beef Bourginon

steamed horseradish dumplings, buttered new potatoes  
& fresh seasonal vegetables £16.95

## Chargrilled Swordfish Steak

baked with goats' cheese, timbale of wild rice, spinach, sprouting broccoli  
& a cherry tomato compôte £17.95 (GF)

## Peking Duck Pancakes

confit duck leg with oriental pancakes, shredded spring onion, cucumber & Hoi Sin sauce  
¼ Duck £12.95    ½ Duck £15.95

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.