

Specials

Aspall Cider Slow Cooked Pork Belly

on a chorizo, smoked bacon, cannellini & butter bean Cassoulet
with smoked paprika, crackling, crispy sage & crusty bread £17.95

Cornfed Chicken Supreme

Herb mousse filled, crispy skin cornfed chicken with a port fondant
potato, green beans, mange tout & a wild mushroom Madeira cream
sauce (GF) £18.95

Crispy Skin Confit Duck Leg

Sweet Indonesian soy sauce, stir fried vegetables, with sesame egg
noodles & braised pak choi £19.95

Pan Fried Fillet of Wild Sea Bass

set on Icelandic prawn, baby spinach & pea risotto
finished with a lobster fish cream (GF) £22.95

Salmon en Croûte

succulent fillet wrapped in a puff pastry parcel
with mushroom duxelle, served with baby spinach
a lemon & caper potato terrine & chive beurre blanc £21.95

Crispy Parmesan & Polenta Stack

of marinated baby artichoke, sautéed chestnut mushrooms
& roasted butternut squash, finished with tomato sauce, basil oil
& shaved Parmesan (GF) £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.