

Specials

Paupiette of Plaice

roulade of plaice fillet, filled with chive & fish mousse
on lemon & caper potato terrine, with baby spinach & Normandy sauce
of white wine, mussels & prawns, topped with crispy leeks £22.95

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) £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

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

Classic Beef Bourginon

shin of beef slow cooked in rich gravy of red wine thyme & bay
served with creamy mashed potatoes, buttered cabbage, baby onions
bacon lardons & button mushrooms £21.95

Aspall's Cider Slow Cooked Pork Belly

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

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.