

Specials

Pan Roasted Fillet Of Hake

served with asparagus, minted Jersey Royal potatoes
a white wine, tarragon, pea & leek cream (GF) £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

Roasted Duck Breast

served with fondant potato, carrot & sweet potato purée
asparagus & a cherry and port jus (GF) £22.95

Pan Roasted Fillet of Halibut

set on turned saffron potatoes, fèves, courgette ribbons & tomato concasse
in lobster broth (GF) £23.95

Crab & King Prawn Linguine

tossed in a spicy chilli, garlic, tomato & lemon sauce
served with garlic toasts £21.95

Provençale Pasta Gnocchi

dumplings bound with tomatoes, peppers, aubergine, shallot & courgette in a classic tomato
& oregano sauce, topped with shaved Parmesan (GF, Vegan adaptable) £18.95

Prime Rump Of Lamb

pan roasted & served pink, on minted Israeli cous cous, studded with black olives
& Greek Feta, wilted baby spinach & charred roasted aubergine
dressed with soft herb oil, rose Harissa & a tomato chutney £27

Slow Cooked Pork Belly

served with creamy mash, tenderstem
celeriac purée, apple gel & Aspall's cider jus (GF) £19.95

Salmon Hollandaise

succulent roasted fillet set on Pommes Anna, with fresh Portwood asparagus
& tenderstem, finished with creamy Hollandaise sauce (GF) £22.95

Moules Marinières

local mussels teased open in a classic shallot, parsley, white wine, garlic & cream sauce
with baked ciabatta (GF adaptable) Starter size £9.95 Main course size £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.