

Available Monday to Saturday between 7.00pm and 9.00pm

To Start

Potted Duck
Pickles, marmalade brioche £8.95

King Scallops
Black pudding, cauliflower and white chocolate puree £10.95

Baked Beetroot, Goats cheese & Roast Figs £8.95

Pressed Pheasant and Ham Knuckle Terrine
Port Reduction £8.95

Cauliflower Veloute
Hazelnut pesto. Cheddar crouton £8.25

Smoked Round Green Farm Venison Chestnut puree, forest flavours £9.95





To Follow

Charred Sirloin of Hereford Beef

Shallot chutney, confit cherry tomatoes, fresh chips £28.95

Pan roast breast of Knabbs Hall Farm chicken

Smoked paprika mash, baby leeks, wild mushrooms £22.95

Seared Topside of Round Green Farm Venison

Charred Brussel sprouts, pan roast potato, parsnip puree £23.95

Pan Roast North Sea Cod

Green olive crushed potatoes, baby leeks, chive butter sauce £22.95

Crispy Sea Bass Fillet

Pickled mushrooms, seared chicory, celeriac puree, red wine sauce £22.50

Wild Mushroom Cobbler

Goats cheese sauce, sage scones £20.95

On The Side

£3.75 each

Rocket and Watercress Salad with Shaved Parmesan Fresh Hand Cut Chips Button Mushrooms Sautéed in Garlic Butter Brussels Sprouts with Crispy Smoked Bacon

Some of our dishes contain nuts and flour. We care for your wellbeing and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Duty Manager who will be happy to advise on ingredients and assist as necessary.

Thank you for not using your mobile phone in our restaurant. Well behaved children are very welcome.





To Finish

Buttermilk Pannacotta

Ruby port and cassis poached pear, blackberry sorbet £7.50

Hot Chocolate Fondant

Cardamom Ice cream, toasted marshmallow £7.50

Baked Nut Tart

Dandelion and burdock ice cream, caramel sauce £7.50

Brandy Snap Basket

Homemade ice cream and sorbet, fruit coulis £7.50

Selection of British Cheeses

Celery, grapes, homemade chutney and quince jelly £7.95

Sandeman Vintage Port 50ml £5.95

Tea & Specialist Coffees Available

