



January & February À La Carte Menu

Available Monday to Saturday between 12-2pm and 7-9pm.

To Start

Roasted Onion Soup, Whitley sour dough and herb butter **£8.95**

Truffled Goats Cheese, heritage beetroots, roasted figs **£8.95**

Curry Cured Salmon, charred cucumber salad, cucumber and mint sorbet **£10.50**

Herb Crusted Red Mullet Fillet, poached and roasted Jerusalem artichoke **£9.50**

Seared Venison, juniper jus, saffron fondants **£10.50**

To Follow

Spiced Monkfish Tail, lentil dahl, chilli and onion bhaji, coriander oil **£24.50**

Spinach and Goats Cheese Parcels, rocket pesto, sundried tomatoes **£19.95**

Sous Vide Port Fillet, kale, charred onion, butternut puree, parisienne potatoes **£23.50**

Pan Fried Hake, chorizo braised cannellini beans, steamed mussels **£23.50**

Knabbs Hall Farm Chicken, stuffed with truffled wild mushrooms, butternut puree, tenderstem broccoli, Jerusalem artichoke **£22.95**

From The Grill

Charred 100z Rump Steak **£25.95**

Served with roast flat mushroom, shallot chutney, confit cherry tomatoes & fresh cut chips

Accompaniments £3.95

Fresh hand cut chips

Rocket and watercress salad with shaved parmesan

Cumin & honey roasted Chantenay carrots

Brussel sprouts with orange and thyme butter

To Finish

Chocolate Ganache, mint ice cream, sesame tuile **£7.50**

Toasted Peanut Butter Parfait, salted caramel, caramelized banana **£7.50**

Passionfruit Cremeux, orange sorbet, white chocolate, coconut shortbread **£7.50**

Brandy Snap Basket, homemade ice cream and sorbet, fruit coulis **£7.50**

Selection of English Cheeses, celery, grapes, homemade chutney, quince jelly **£7.95**

Please note that for guests on a dinner inclusive tariff the allowance is £30.00 per person to be used against food only.

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.



Two AA Rosettes