



LUNCHTIME SPECIALS

TUESDAY - FRIDAY 12PM - 3PM

TO START

Tempura sprouting Broccoli, Cauliflower veloute and spiced seeds.

Braised Rib of Beef, Carrot puree and relish.

Smoked Haddock pate, shallot, fennel and Lemon with Wheaten bread.

FOR MAINS

6oz Venison Burger, Cranberry and Ballybrie
Rosemary and Juniper fries.

Crispy Chicken and Alsace Bacon bonbons
Pea, Broadbean and wild Mushroom with Garlic potato fondants.

'Leaping Lamb' Beer battered Cod, Mushy Peas, Triple cooked chips
with beer bread and Tartar.

2 COURSES £20

FROM THE GARDEN

Drews Cauliflower Cheese	£4.50	Potato, Leek and Mature Cheddar Gratin	£3.50
Organic Wilted Greens, Sage Brown Butter	£4.50	Wild Leaf and Organic Beetroot Salad	£3.50
Roast Organic Root Vegetable	£4.50	'Onions' Three Ways	
Pot of Braised Red Cabbage	£3.50	French Fried, Caramelised and Chutney	£4.50
Buttery Champ	£3.50	Pepper or Garlic Sauce	£3.50

THEN DESSERT - Please ask a Server for details

ALLERGIES : Some of our menu items contain nuts, seeds and other allergens.

There is a small risk that tiny traces of these may be in any other dish or food served here.

We understand the dangers to those with severe allergies. Please ask to speak to the duty supervisor who may be able to make an alternative choice.



EARLY EVENING SPECIALS

TUESDAY - THURSDAY 5PM - 6.30PM

TO START

Soup of the day, served with homebaked breads

'Scampi' Salt and Pepper Tiger Prawns

Beef dripping Hash brown, Pea puree, Tartar emulsion and tempura Gherkin.

Crispy Lamb belly,

Cauliflower veloute, sprouting broccoli and spiced seeds.

FOR MAINS

Slow braised Shortrib of Beef, Caramelised roast Onion,
Honey and Orange glazed Carrot, puree and roast Garlic mash.

Roast breast of Chicken, Chicken Leg and Thyme terrine,
Wild Mushroom, Broadbean, Parmesan croquettes and Garlic jus.

Chef Catch of the day, ask server for details

THEN DESSERT - Please ask a Server for details

2 COURSES £26.50 OR 3 FOR £30

FROM THE GARDEN

Drews Cauliflower Cheese	£4.50	Potato, Leek and Mature Cheddar Gratin	£3.50
Organic Wilted Greens, Sage Brown Butter	£4.50	Wild Leaf and Organic Beetroot Salad	£3.50
Roast Organic Root Vegetable	£4.50	'Onions' Three Ways	
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Buttery Champ	£3.50	Pepper or Gaelic Sauce	£3.50

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