

MAIN MENU

Served 12:00pm - 21.30PM

NIBBLES	
Breads and Olives served with Oil and Balsamic (V)	£3.50
Garlic and Parsley Flat Bread (V)	£3
Pickled Seafood served with Lemon Aioli (GF)	£3.50
Picante Chorizo served with a Fried Duck Egg	£5
Haloumi Fries served with Smoked Ketchup (V)(GF Option Available)	£5

STARTERS	
Sautéed Chicken Liver served with a Lightly Smoked Mushroom, Garlic Focaccia, Pickled Shallots and a Black Pepper Jus	£6.50
Confit Duck Leg served with Sesame served with Pickled Mooli and an Asian Style Salad (GF)	£9
Seared Scallops served with Seafood Risotto and a Parmesan Tuile	£9
Game Terrine Served with Apple and Ale Chutney and Pumpernickel Bread	£7.50
Dauphinoise and Gruyere Cheese Croquette Served with Smoked Ketchup and Wild Mushroom, Thyme and Pickle (V)	£5.50
Soup of the Day Served with Bread and Butter	£5.50
Crispy Salt and Pepper Squid Stuffed with Chorizo and Spinach, Red Pepper Pesto and Tumbleweed Onion	£6.50



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MAINS

WAINS	
Slow Braised Shin of Beef served with Lemon and Thyme Crushed Potatoes, Wilted Spinach, Crispy Shallots, Croquette Heritage Carrots and a Red Wine Jus	£18.50
Pan Roasted Gressingham Duck Breast served with Potato Fondant, Kale and a Blackberry Jus (GF)	£19
Local Chicken Breast Stuffed with Wild Mushroom, Celeriac Rosti, Wilted Spinach and Madeira Syrup (GF)	£12.50
Fillet of Brill served with Orzo Pasta, Shellfish Bisque and Samphire	£18
Whole Fried Thai Dusted Sea Bream with an Aromatic Curry Sauce and Spaghetti Vegetables	£17.50
Authentic Thai Vegetable Curry with butternut Squash and Crispy Tofu, Fragrant Jasmine Rice and Tempura Vegetables (V)(VE)	£14
Roast Hazelnut, Spinach and Ricotta Lasagne served with Dressed Leaves and Garlic Flatbread (V)	£14