



Menu

À la Carte

Starters

Soup of the day	4.95
Scallops with langoustine velouté, crisp Parma ham & apple rémoulade	6.95
Chicken liver parfait with Melba toast & onion chutney	6.25
Spinach & ricotta ravioli with butternut squash sauce, sakura cress and parmesan	5.95

Main Course

Guinea fowl breast with confit leg of guinea fowl, sautéed wild mushrooms, fondant potato, marinated beetroot & red wine sauce.....	15.95
Gnocchi in a white wine & parmesan sauce served with sautéed wild mushrooms	9.95
Fish of the day served with pea mash & cockle sauce	14.95
Venison steak with a bourguignon sauce & dauphinoise potatoes	16.95
8oz Sirloin steak served with tomato, mushroom and hand-made chips.....	15.95
Pork Belly served with braised pigs cheek, Lyonnaise potatoes & apple purée	14.95

Desserts

Sticky toffee pudding with a choice of ice cream, cream or custard	5.95
Chocolate tart with a coffee parfait & almond tuile	6.95
Berry Crumble served with crème anglaise	5.95