

MENU SELECTION

Build your own three or four course menu from the choices below. Should you not find exactly what you are looking for, our team will be more than happy to discuss your ideas.

TO START

Soups

Slow roast tomato soup, basil pesto, cream (v)	£5.50
Spiced butternut squash soup, sage & onion, crème fraîche (v)	£5.50
White onion & cider soup, cheddar cheese crouton (v)	£5.50
Chestnut mushroom & celeriac soup, truffle oil (v)	£5.75
Sweet potato, chilli & coconut cream soup, coriander (v)	£5.50
Smoked haddock & potato chowder, chive cream	£6.50
Rustic butterbean, tomato & chorizo soup	£6.50



Starters

Prawn & crayfish cocktail, Bloody Mary sauce, rustic bread	£7.25
Beetroot salmon gravlax, potato & dill salad, dressed watercress	£8.00
Slow cooked belly pork & confit duck terrine, apple & cider chutney	£7.50
Crispy breaded brie, pear & walnut salad, cranberry relish (v)	£6.25
Smoked salmon plate, black pepper cream cheese, capers & shallots	£8.25
Pimm's marinated melon, raspberry sorbet (v)	£6.50
Warm goat's cheese & caramelised onion tart, herb salad, balsamic dressing (v)	£8.50
Smoked duck, radish & sesame seed salad, pickled ginger & lime dressing	£7.50
Ham hock & pea terrine, pickled red onion salad, mustard dressing	£6.75



INTERMEDIATE COURSE

Soups are also offered as an intermediate course, alternatively choose

Green apple sorbet, mint & apple matchsticks (v)	£3.00
Mango & passion fruit sorbet (v)	£3.00
Raspberry & mint sorbet (v)	£3.00



(v) Vegetarian

EU Food allergen information contained within menu items is available on request.