Wednesday, 29 January 2020

Daily homemade bread & butter £3.50 Marinated olives £3.50

To start

Jerusalem artichoke salad, whipped goats curd, pickled mushrooms, charcoal mayonnaise £7.50 (v) (celery)

Pan fried scallops, apple, turnip, puffed pearl barley, turnip purée, dill oil £11.00 Chicken terrine, foie gras, blackberries, granola, brioche croutons £9.50 Spiced cauliflower soup, crusty bread £6.50 (v)

To share (for 2 people)

Asian BBQ slow cooked pork ribs, chicken wings, buffalo sauce, boerewors, chakalaka £18.00

Charcuterie board with bread, olives, & sundried tomatoes £14.00

Mains

Mushroom wellington, roasted vegetables, vegetable gravy £15.95

Cauliflower steak, cauliflower puree, kale, pickled oyster mushrooms £15.95

Braised beef cheek, mash, salsify, fried enoki mushroom, red wine jus £19.00

Pan fried hake, spiced corn purée, sautéed potato & corn, crispy chicken skin, chilli oil £19

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Desserts - £7.50

Burnt honey parfait, honeycomb, yoghurt, granola Crème brûlée, shortbread

Dark chocolate delice, sea buckthorn, hazelnuts, banana, dulce de leche

Cowshed cheese board, caraway & raisin rye bread, red onion marmalade £10 Please ask your waiter for today's cheese selection

Pairs great with: Niepoort Tawny Port £5.50

After Dinner Tipple?

Rum & Raisin Espresso Martini £8.50

Barti Ddu Spiced Rum, Pedro Ximénez Sherry, Kahlua, Espresso

Château Baulac Dodijos Sauternes, France, 2015 125ml Glass £12/Bottle £34.95

A selection of coffee from Clifton Coffee and teas from Canton available.

All dishes are prepared fresh in our kitchen each day and are subject to availability. We apologise if your first choice is no longer available.

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Are you doing dry January?

How about one of our new delicious non-alcoholic REAL kombucha drinks.

A true alternative to wine, champagne & beer

Dry Dragon, Royal Flush or Smoke House £4.50

Or

A cheeky mocktail from our cocktail list

SUNDAY ROAST

Served every Sunday 12:00 – 4:45

5 fantastic options to choose including a vegetarian choice with roast potatoes, seasonal vegetables, proper gravy and yorkies for everyone!!

Gluten free and dairy free options available too.

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Please ensure to inform your waiter of any allergies or dietary requirements.

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