

# Ala Carte Menu

## Starters

**Soup of the day**, Fresh bread and butter 5.95

**Curried hash brown**, tomato and coconut cream, spinach, fried egg v 7.95

**Venison scotch egg**, pickled wild mushroom, mushroom ketchup, pickled onion and bacon salad 7.95

**Honey roast Celeriac**, walnut, blue cheese and watercress salad, honey and mustard dressing, shaved pickled celeriac v 7.50

**Prawn and Crab tartlet**, bound with tomato, mayonnaise and mustard.

With potato straws, smoked paprika, 8.50

## Mains

**Char grilled Sirloin steak**, homemade chips, grilled tomato, mushrooms, peas, and a creamy peppercorn sauce 23.95

**Butter roasted Pork tenderloin**, black pudding and apple puree, maple roasted squash, potato fondant, crispy black pudding, red wine jus 16.95

**Bang-Bang Chicken**, marinated chicken breast, chilli rice, bang-bang peanut sauce, sweet 'n' sour pepper puree, carrot and sesame salad, Chinese chicken balls 16.95  
Available as vegan, with char grilled cauliflower V 15.50

**Grilled Plaice fillet**, caper beurre noisette, roast new potatoes, fresh vegetables 18.50

**Herb crumbed Duck breast**, served pink, bacon cabbage, Duck and cashew bon-bon, honey roast cashew nut jus, buttered mash potato 20.50

**Pan fried Stone bass supreme**, Tenderstem broccoli with almonds, Confit garlic and parsley mash, sultanas soaked in cider, shallot and parsley cream sauce 18.95

**Tagliatelle gratin**, Butternut squash, beetroot, with spinach tagliatelle. Gratinated with shaved parmesan and topped with chives. Served with olive and tomato salad, fresh bread 16.50

Side of fresh vegetables 4.95

Olives for the table 3.95 per head

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients