



Happy Mother's Day!

Starter:

White Onion Soup, Parmesan Pomme Soufflé, White Truffle Oil - £8.00

British Mussels, Cider, Smoked Pancetta, Leeks, Cream - £9.00

Argentinian Red Prawn Cocktail, Romaine Lettuce, Sour Dough Crisps - £11.00

Home Cured Salmon Gravavlax, Baby Beets, Salmon Mousse, Treacle Bread - £10.00

Chicken Liver Parfait, Apple, Raisin & Date Chutney, Charred Rosemary & Thyme Sour Dough - £10.00

Scotch Egg, Mustard Mayonnaise, Bois Boudran Sauce - £9.00

Double Baked Cheese Souffle, Montgomery Cheddar, Melted Leeks, Crispy Onions - £9.00

Roasts:

Roast Rib of Beef, Yorkshire Pudding, Roast Potatoes, Roast Parsnips, Vegetables - £19.00

Roast Loin of Pork, Yorkshire Pudding, Roast Potatoes, Roast Parsnips, Vegetables - £18.00

Roast Saddle of Lamb, Yorkshire Pudding, Roast Potatoes, Roast Parsnips, Vegetables - £19.00

Mixed Roast Meats, Yorkshire Pudding, Roast Potatoes, Roast Parsnips, Vegetables - £20.00

Mains:

Chicken & Leek Pie, Smoked Pancetta, Puff Pastry, Honey & Thyme Glazed Carrots, Buttered Spring Greens - £18.00

8oz Sirloin Steak, Bloody Mary Butter, Garlic & Thyme Field Mushroom, Confit Plum Tomato, Fries - £26.00

Q.H. Fish Pie, Parmesan & Parsley Crumb, (Salmon, Smoked Haddock, Tender Stem Broccoli, Peas) - £19.00

Darne of Salmon, Crushed New Potatoes, Green Beans, Lemon & Chive Butter Sauce, Cherry Tomatoes - £18.00

Plaice Fillet, Pickled Cucumber & Dill, Crab & Spring Onion Croquette, Shellfish Bisque, Crispy Kale & Buttered Leeks - £19.00

Celeriac Risotto, Roasted Cauliflower, Hazelnuts & Charred Chickory, Smoked Paprika Oil - £16.00

Side Orders:

Cauliflower Cheese - £3.50

Buttered Spring Greens - £3.50

Tender Stem Broccoli - £3.50

Duck Fat Roast Potatoes with Rosemary Sea Salt - £3.00



Dessert Menu

Raspberry & Almond Tart, Orange Ice-Cream - £8.00

Milk Chocolate Tart, Salted Caramel Ice Cream, Peanut Brittle - £8.00

Apple Tart Tatin, Calvados & Raisin Caramel, Vanilla Ice-Cream - £8.00

Classic Crème Brulee, Fresh Berries, Shortbread Biscuit - £8.00

Chocolate Mousse, Chantilly Cream, Raspberry Matchsticks, Fresh Berries - £8.00

Apple & Pear Crumble, Vanilla Custard or Double Cream - £8.00

Three Scoops of freshly churned Ice Cream or Sorbet

Brandy Snap Biscuit - £8.00

Selection of Cheese

Grapes, Celery, Chutney, Water Biscuits

2 Cheeses - £5.00 / 3 Cheeses - £7.00 / 4 Cheeses - £9.00

Tomme De Chevre (France)

Unpasteurised soft goats cheese (T)

Stinking Bishop (Gloucestershire)

Award winning washed-rind cheese. Full fat pasteurised cows' milk soft cheese. Pungent, light & Creamy. (V)

Lincolnshire Poacher (Lincolnshire)

Unpasteurised cows milk, rich and dense with a sharp tang (T)

Oxford Blue (Oxfordshire)

Pasteurised semi-soft, blue veined (T)

Munster (France)

Unpasteurised strong tasting, soft washed rind cheese. Pungent with a long spicy taste. (T)

**** (T) – Traditional Rennet / (V) – Vegetable Rennet**

Freshly Ground Coffee - £2.60

Single Espresso - £2.50

Double Espresso - £3.20

Cappucino - £3.20

Café Latte - £3.20

Liqueur Coffee - £6.50

Tea - £2.70

Speciality Teas - £3.20

Our food is prepared from scratch so please be aware all main courses can take up to 30 minutes to prepare.

Nuts are used in our kitchen. Therefore, all dishes may contain traces.

Please advise staff of any food allergies when placing your order.

A discretionary 10% service charge will be added to your final bill