



A La Carte Menu

2 Courses £24 3 Courses £26

Starters

Soup of the day- crusty roll {ask server for today's soup} [GFO]

Thai crab cakes- Thai sweet chilli sauce- prawn cracker crumb

Free range chicken liver pate- red onion relish- mixed dressed leaf- croutes [GFO]

Goats cheese & chive brulee- burnt sugar- toasted ciabatta [GFO]

King prawn thermidor – almond crumb – warm ciabatta (GFO)

Wild mushroom – garlic butter – bruschetta (GFO)

Main course

10oz Ribeye steak- triple cooked chips- roasted vine tomatoes- garlic mushrooms- watercress salad- peppercorn sauce [GF] **£8 Supplement**

12 hour braised belly pork- black pudding mash- thyme roasted parsnips, belly sauce [GFO]

Fish of the Day- pomme anna potato- prawn bon bon- buttered green beans- burr blanc {ask server for today's fish} [GFO]

Coq au vin – pancetta & wild mushrooms – fried herb potatoes (GF)

Butternut squash & chive risotto- watercress & chive oil [GF, Ve]

Desserts

White chocolate & raspberry crème brulee- shortbread [GF]

Sticky date pudding, butterscotch sauce, vanilla pod ice cream

Chocolate brownie- cherry sauce- toasted marshmallows- vanilla pod ice cream

Passion fruit posset- chocolate soil- candied zest [GF]