Specials

Starters

Pan seared scallops

£12.50

Black pudding rosti, ham hock bon bon, sauteed peas, broad beans & nduja, pea puree, cider jus

Mains

Duo of duck £25.50

Pan roasted duck breast, confit duck leg croquette, celeriac dauphinoise potatoes, shredded savoy cabbage & pancetta, spiced date ketchup, blackberry & port jus

Slow cooked venison haunch & pancetta shortcrust pie

£20.00

With confit garlic & chive mash, buttered spinach, maple glazed carrot and a rich red wine gravy

Desserts

Sticky toffee & cappuccino baked Alaska

£7.00

Salted caramel sauce, pecan crumb

Chocolate & orange torte

£7.50

With passion fruit curd, Jaffa cake ice cream and a chocolate tuile

(If you have any concerns about the presence of allergens, please speak to a member of staff)

This Menu is subject to change without notice