

## APERITIF

Chase rhubarb vodka martini £9 / Prosecco with elderflower cordial £8.50

## BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

## TO SHARE

Sharing board of cured meats, cheese, smoked salmon, home baked bread, cornichons, olives £18

Whole baked camembert, garlic, honey, rosemary and fresh bread £12

## LUNCH - 2 courses £15 / 3 courses £20

**EARLY BIRD DINNER - 2 course £22 / 3 course £28 - 6.30pm to 7.30pm Tuesday to Friday**

### STARTER

Goats cheese mousse,  
apple and cranberry (v)

Oak smoked salmon, shrimps,  
baby gem, grapefruit and capers

Pressed duck terrine, orange,  
toasted brioche

### MAIN

Oven roast pheasant, truffle mash,  
root vegetables & red wine sauce

Pan fried cod, leek fondue,  
new potatoes, herb cream

Risotto of mixed mushrooms,  
parmesan, herbs and rocket salad

### DESSERT

Sticky toffee pudding,  
toffee sauce, vanilla ice cream (v)

Chocolate cremeux,  
caramel ice cream (v)

Frangipane sponge, berries,  
pistachio, Chantilly cream (v)

## STARTERS

Oak smoked salmon, shrimps, baby gem, grapefruit and capers £8.50

Pressed duck terrine, orange, toasted brioche £8.00

Smoked monkfish carpaccio, citrus fruits, mango dressing £8.00

Twice baked cheese soufflé, parmesan cream, walnut and apple (v) £7.50

Seared scallops, baby fennel, mouli, harissa butter (v) £9.50

## FROM THE GRILL

8oz Sirloin steak £24

10oz Ribeye steak £28

6oz Fillet Steak £28

All served with grilled tomato, rocket,  
mushrooms and French fries

Your choice of blue cheese, mushroom,  
peppercorn sauce £1.50

## MAINS

Oven roast pheasant, truffle mash, root vegetables and red wine sauce £18

Honey glazed duck breast, lyonnaise potato, celeriac, rosemary jus £19

Pan fried halibut, cauliflower, cavalo nero and tarragon butter £20

Pan fried cod, leek fondue, new potatoes, herb cream £18

Risotto of mixed mushrooms, parmesan and herbs, rocket salad (v) £16

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## SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£2.50

New potatoes, parsley butter

Mixed greens

£3.50

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## DESSERTS £8.50

Sticky toffee pudding, toffee sauce,  
vanilla ice cream (v)

Frangipane sponge, berries, pistachio  
Chantilly cream (v)

Chocolate torte, caramel ice cream (v)

Coconut and lime parfait, marinated pineapple,  
coconut (v)

Vin Santo del chianti (Nicodemo 2009, 50ml)  
with dipping biscotti £5

## CHEESE

Choice of three cheeses £8.80 / five cheeses £10

Served with chutney and biscuits

### Camembert

*Full fat traditionally made*

### Stilton

*Sweet, salty and intense*

### Oak Smoked Cheddar

*Matured for twelve months*

### Reblochon de Savoie

*Lovely smooth and subtle texture*

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## EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad  
with a bottle of red or white wine all for £35

Or 8oz sirloin steaks £45

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually  
V - Vegetarian*