Evening Menu

Starters

Curried lentil & roast parsnip soup, warm onion loaf, salted butter V 6.50

Duck rillette, winter spiced chutney, treacle & walnut, raisin toast 9.00

Scorched mackerel, roast apple puree, wasabi, cucumber, pea shoots GF 8.00

Goats cheese, micro celery, beetroot & orange, apple crisp V, GF 7.50

Venison carpaccio, parsnip, parmesan shavings, toasted sesame seeds GF 9.00

Roast chestnut & sage arancini, black garlic ketchup, parmesan tuile, toasted hazelnuts V 7.50

Mains

Lamb rump, roasted carrot & ginger purée, tender stem, smoked cherry cheddar mash GF 22.00

Pan Roasted salmon, confit artichokes, chive potato, almond & fennel broth 18.50

Treacle duck breast, date & parsnip puree, sweet potato, swiss chard GF 21.00

Cauliflower & potato satay, chickpea & spinach, pickled carrot, curry roasted pumpkin seeds V 16.50

Turkey breast, red cabbage & cranberry, buttered chestnut & Brussel sprouts,

goose fat potato GF 18.00

Braised truffle beef, horseradish potato, savoy cabbage, smoked bacon, port & shallot sauce GF 19.00

Smoked cheese croquette, roast squash, winter greens, chervil & parsley oil V 16.50

Sides

Braised red cabbage 4.00

Thick cut chips 4.00

Charred tender stem satay 5.00

Butter cheddar mash 4.00

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.