

STARTER

Roast Carrot & Parsnip Salad, Soured Cream, Beetroot and Walnut
Vinaigrette with Black Pudding & Poached Egg

Creamy Garlic Mushrooms served on Sour Dough Bread

Spiced Butternut Mussel Stew

MAINS

Roast Cod, Carrot Puree served with a dill & lemon sauce

Roast loin of venison with savoury fig tarts & red cabbage puree

Mashed Carrot tart served with pine nut and coriander dressing

DESSERT

Baked Plum Pudding served with Vanilla Crème Anglaise

Iced Blackberry Eton mess & Passion Fruit Gel

Poached Apple and pears Tart Tatin & Vanilla Ice cream

2 course dinner £17

3 course dinner £20

MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergens before you order

experience the art of
contemporary cuisine