
THIS SEASON'S SPECIALS

STARTERS

Winter Root Caesar Salad Parsnips, Carrots, Kale, Crispy Capers (ncgi) + (pb)	£ 9.50
Tiger Prawn & Spiced Crab Bon Bons Carrot & Moong Dal Salad, Lime Pickle	£ 11
Tofu Satay Glass Noodle Salad, Nam Jhim Dressing (n) + (pb)	£ 9.50

MAIN COURSE

Seared Saddle of Highland Venison Potato Pavé, Wild Mushroom Stuffing, Black Kale, Port Reduction	£ 24
Butternut Squash, Wild Mushroom Wellington Porcini Bourguignon Sauce, New Potatoes (pb)	£ 16
Butter Poached Brill Fillet Grilled Leek, Wild Mushroom Veloute, Parmesan Croquettes	£ 23

DESSERT

Pear & Frangipan Tart Pedro Ximanez Reduction, Pear Sorbet (n) + (pb)	£ 8
Dark Chocolate Florentine Torte Caramelised Nuts, Hazelnut ice Cream (n) + (pb)	£ 8
Rice Pudding Cinnamon Baked Plums, Cinnamon Tuille (gfo) + (pb)	£ 8

CHEESE

Westcombe Cheddar, Form D'Ambert Blue or Normandy Camembert

Single Cheese Plate One of the above Fig Chutney & Rustic Crackers (ncgi) - oatcakes	£ 5.50
Cheese Board Selection Fig Chutney, Grapes & Rustic Crackers (ncgi) - oatcakes	£ 9.50

Please ask for today's selection

OR WHY NOT TRY ONE OF THESE ?

Rich Hot Chocolate Liquor Shot Amaretto Biscuit to Dip	£ 5
Jersey Vanilla Ice Cream Pedro Ximinez Sherry (ncgi)	£ 5
Jammy Dodger Shot Sugar Rimmed Shot Glass, Chambord & a Double Cream Top	£ 5
