
SEASONAL SPECIALS

STARTERS

Tiger Prawn & Spiced Crab Bonbons Carrot & Moong Dal Salad, Lime Pickle	£ 11.00
Cajun Cauliflower Bites Pineapple Agrodolce, Club Sauce, pb & Blue Cheese Dressing (not pb)	£ 9.00
Crispy Home Made Plant Based Katso Spring Rolls Alfalfa & Carrot Salad pb & Spiced Raita (not pb)	£ 9.50

MAIN COURSE

Seared Saddle of Highland Venison Potato Pavé, Wild Mushroom Stuffing, Black Kale, Port Reduction	£ 26.00
Butter Poached Brill Fillet Grilled Leek, Wild Mushroom Veloute, Parmesan Croquettes	£ 23.00
Butternut Squash, Wild Mushroom Wellington Porcini Bourguignon Sauce, New Potatoes pb	£ 17.00
Sunday Roast - Prime Irish Sirloin Beef Yorkshire Pudding, Beef Jus, Duck Fat Rosemary Roast Potatoes, Seasonal Greens & Horseradish on the Side (Sunday Lunch only)	£ 21.00

DESSERT

Dark Chocolate Florentine Torte Caramelised Nuts, Hazelnut ice Cream n + pb	£ 9.00
Pear & Frangipan Tart Pedro Ximénez Reduction, Pear Sorbet pb	£ 9.00
"Lock Down " Doughnuts 3 dips – Raspberry Jam, Milk Chocolate & Crème Anglaise	£ 9.00
Affogato Home Made Hazelnut Ice Cream , Espresso n + pb	£ 6.00

CHEESE

Cheese Board Selection Westcombe Cheddar, Form D'Ambert Blue, Normandy Camembert Fig Chutney & Rustic Crackers ncgi - oatcakes All of the above carefully selected cheeses with Fig Chutney, Grapes & Rustic Crackers ncgi- oatcakes	£ 10.50
Single Cheese Plate One of the above Fig Chutney & Rustic Crackers ncgi- oatcakes	£ 5.50

OR WHY NOT TRY ONE OF THESE ?

Rich Hot Chocolate Liquor Shot Amaretto Biscuit to Dip	£ 5.00
Jersey Vanilla Ice Cream Pedro Ximinez Sherry ncgi	£ 5.00
Jammy Dodger Shot Sugar Rimmed Shot Glass, Chambord & a Double Cream Top	£ 5.00
