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# SEASONAL SPECIALS

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## STARTERS

<b>Tiger Prawn &amp; Spiced Crab Bon Bons</b> Carrot & Moong Dal Salad, Lime Pickle (2 3 9)	£ 12
<b>Chickpea &amp; Sweet Potato Samosas</b> Alfalfa & Carrot Salad Noac Cham Dressing <b>vg</b> (2 9)	£ 10
<b>Crispy Home Made Plant Based Katso Spring Rolls</b> Alfalfa & Carrot Salad & Spiced Raita <b>vg</b> (2 9 13)	£ 10
<b>Chilli Salted Calamari</b> Local Asparagus, Crevettes, Orzo Salad, Lemon Mustard Dressing (2 3 8 9)	£ 11

## MAIN COURSE

<b>Seared Saddle of Highland Venison</b> Potato Pavé, Wild Mushroom Stuffing, Black Kale, Port Reduction (2 14)	£ 28
<b>Butter Poached Brill Fillet</b> Grilled Leek, Wild Mushroom Veloute, Parmesan Croquettes ( 2 5 7)	£ 28
<b>Sunday Roast - Prime Irish Sirloin Beef</b> Yorkshire Pudding, Beef Jus, Duck Fat Rosemary Roast Potatoes, Seasonal Greens & Horseradish on the Side <b>(Sunday Lunch only)</b> (2 4 7)	£ 21
<b>Butternut Squash, Wild Mushroom Wellington</b> Porcini Bourguignon Sauce, New Potatoes <b>vg</b> (1 2 14)	£ 18

## DESSERT

<b>Dark Chocolate Florentine Torte</b> Caramelised Nuts, Hazelnut ice Cream <b>n + vg</b> (2 10 13)	£ 9
<b>Pear &amp; Frangipan Tart</b> Pedro Ximénez Reduction, Pear Sorbet <b>vg</b> (2 10 14)	£ 9
<b>Home Made Hazelnut Ice Cream, Espresso</b> Add a Shot of Disaronno Amaretto <b>n + vg</b> (2 13)	£ 6 £ 9

## CHEESE

<b>Cheese Board Selection</b> Westcombe Cheddar, Form D'Ambert Blue, Normandy Camembert Fig Chutney & Rustic Crackers Oatcakes <b>ncgi</b> All of the above carefully selected cheeses with Fig Chutney, Grapes & Rustic Crackers <b>ncgi- oatcakes - (1 2 7)</b>	£ 11
<b>Single Cheese Plate</b> One of the above Fig Chutney & Rustic Crackers <b>ncgi- oatcakes</b> (1 2 7)	£ 6

## OR WHY NOT TRY ONE OF THESE?

<b>Rich Hot Chocolate Liquor Shot</b> Amaretto Biscuit to Dip (7)	£ 5
<b>Jersey Vanilla Ice Cream</b> Pedro Ximinez Sherry <b>ncgi</b> (7 14)	£ 5
<b>Jammy Dodger Shot</b> Sugar Rimmed Shot Glass, Chambord & a Double Cream Top (7)	£ 5

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