Bread for Two £5.50 Marinated Olives £4.50

Dinner Menu

Served from 5pm



Starters

Roast Butternut Squash Soup

£7.50

Chicken Liver Parfait

black fig, red onion marmalade, onion bread **£10.50**

Seared Pigeon Breast

celeriac remoulade, blackberry jus, **£10.75**

Pan-seared Scallops

poached peach, pea puree, chorizo £13.95

Spinach & Ricotta Ravioli

olive salsa, tomato fondue **£9.50**

White Crab & Crayfish Tian

mascarpone, passion fruit, avocado £11.50

Smoked Peppered Mackerel

beetroot, dill creme fraiche, watercress £10.75

Mains

Seared Duck Breast

dauphinoise potato, salsify, bok choi, port jus £21.95

Braised Venison Haunch

chive mash potato, creamed kale, red wine jus £23.95

Seared Guinea Fowl

dauphinoise potato, oyster mushroom, parsnip, truffle jus

£19.95

Battered Cod

minted crushed peas, homemade tartar sauce and fries

£17.95

Pan-fried Sea Bream

crushed new potato, asparagus, leeks, herb cream

£18.95

Creamy Pappardelle Pasta

garden peas, peppadew, lovage pesto, parmesan cheese

£16.50

From the Grill

8oz Ribeye of Beef - £26.95

100z Sirloin - £29.95

8oz Ribeye of Pork - £21.95

100z Lamb Barnsley Chop - £21.95

+ jus 2.75 | + peppercorn sauce 2.75 | + blue cheese 2.75

All served with caramelised beer onions, plum tomato, king oyster mushroom and triple cooked chips.



Burgers

Bacon & Cheese Beef Burger

burger sauce, gem lettuce, gherkins, tomato and fries

£17.50

Buttermilk Chicken Burger

pineapple relish, burger sauce, gem lettuce, gherkins, tomato and fries

£17.50

Vegan Burger

moving mountains pattie, avocado, marinated aubergine, gem lettuce, tomato, basil pesto and sweet potato fries

£16.50

Please inform you server about any allergies A discretionary 12.5% service charge will be added to your bill