

A La Carte

House Soup
warm bread 5.75

Seared Pigeon Breast
hoggs pudding & haggis fritter, sweet & sour apple, organic mustard dressing, wild roquette 7.95

Deep Fried Crispy Hens Egg
wild mushroom & tarragon confit, cornbread 6.95

Smoked Chicken & Avocado
black garlic emulsion, cured red onion, micro herbs 7.95

Meze
humus, sundried tomatoes, feta, olives, balsamic oil, warm bread 7.95
(change feta for artichoke for vegan alternative)

Baked Stuffed Fig
walnut halves, camembert, honey, avocado, red berry dressing, parma ham 7.50
(remove parma ham for vegetarian)

Corn Fed Chicken Supreme
chicken & thyme velouté, tagliatelle, peas, parma ham, fine beans, parmesan & lemon zest 14.95

Haunch Of Venison
red wine cream & pink peppercorn sauce, horseradish mash, braised red cabbage & greens 19.95

Indonesian Style Vegetable Curry
roasted cashew nuts, sticky rice 12.95

Camberzola & Burrata Tart
caramelised onion, white grape, cheery vine tomato, parmesan glaze, pesto & walnut dressing 12.95

Confit Duck Leg
belly pork chorizo & white bean cassoulet 16.95

Traditional Short Crust Pie
vegetables & potatoes or chips 12.95

Steamed Steak & Kidney Suet Pudding
vegetables & potatoes or chips 13.95

Rib Eye Steak 8oz
fried onion, seasoned tomato, mushrooms, chips, peppercorn sauce 21.00

Please see our extensive fresh fish & seafood board for more choices

We serve children's meals, please ask for more details

