

EVENING MENU

TO START

Whiskey Cured Salmon, dill, crème Fraiche, pickled cucumber & rye bread (£3.00 supplement)
Wild Boar & Apple Croquette, celeriac remoulade, burnt apple puree
Cauliflower & Truffle Tart, endive & watercress, shallot dressing
Chicken & Pistachio Nut Terrine, quince chutney, toasted brioche
Mushroom, Spelt & Jerusalem Artichoke Soup

MAIN COURSE

Roast Belly of Pork, charred leeks, spiced butternut squash, cider jus
Potato Gnocchi, turnip, parsnip, parmesan & lovage pesto
Corn Fed Chicken Supreme, tender stem broccoli, roasted onions, Madeira jus
Pan-fried Chalk Stream Trout, crushed new potatoes, horseradish, baby spinach
Roast Sirloin of Beef, ox cheek bonbon, smoked mash, onion & rosemary crumb (£4.00 supplement)

SIDES

Rustic Fries £3.50
Side Salad £3.50
Artisan Bread, Whipped Salted Butter £3.50

TO FINISH

Salted Caramel Tart, candied kumquats, cinnamon cream
Chocolate Nemesis, honeycomb, whipped mascarpone
Sticky Toffee Pudding, vanilla ice cream, popcorn
A Selection of Local Cheese, chutney, and cheese biscuits (£3.00 supplement)

The recommended daily calorie intake for an adult is around 2,000 calories

Some of our dishes may contain gluten, dairy, nuts and other allergens. If you require any further information please ask a member of the team. Some dishes can be altered to suit dietary requirements - please ask a team member. Menu is subject to seasonal availability and may change from day to day





