

Starters

White onion soup with Stilton and cauliflower dumpling, saffron oil	£6.00
Seared London cured salmon, spring onion mash, cider apple and walnut dressing	£ 8.00
Swaledale goat's cheese set cream with plum compote, baby beetroot and basil cress (V)	£7.00
Honey roast pumpkin and garden herb salad toasted pumpkin seeds and Caerphilly cheese (V)	£7.25
Wild rabbit terrine, gooseberry and thyme chutney.	£8.00
Breast of wood pigeon, sweet potato and sage crush, peppercorn sauce	£8.50

Diver caught scallops, baby fennel, candied lemon and a parsley froth	£12.50
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Mains

Dillon's farm 28 day matured fillet of beef, butternut puree, potato rosti, spinach. red wine reduction and horseradish crisps	£20.00
Pan fried Gressingham duck breast and liver, braised baby gem, spiced pineapple puree, juniper sauce	£17.00
Loin of roe buck venison colcannon mash, girolles and truffle sauce	£16.00
Lancashire hot pot, rosemary infused potatoes, baby carrots and turnips	£15.00
Milk poached pork fillet, faggot, sautéed leeks and prunes, sticky apple sauce.	£15.00
Pan-fried lemon sole on the bone with brown shrimp and smoked paprika butter	£17.00
Walnut crusted cod fillet with buttered curly kale and parsnip puree.	£15.00
Roast monkfish, split pea and bacon casserole, crisp pork belly	£17.50
Free range corn-fed chicken breast, baby leeks and artichokes, black olive oil	£12.00
Bubble and squeak parcel with violet artichoke, burnt mushrooms, roast garlic and parsley oil (V)	£12.00
Roast Mushroom and leek Shepard's pie (V)	£12.00

All prices are inclusive of 17.5% tax.
An optional service charge of 12.5% will be added to your bill.

Wine and food matching menu

Diver caught scallops
baby fennel, candied lemon, and a parsley froth
...with a glass of Leasingham Bin 7 Riesling,
Australia, 2005/06

Loin of roe buck venison
colcannon mash, girolles and truffle sauce
... with a glass of Berri Estates Shiraz, SE Australia,
2005

Iced whisky cream
poached damsons in tea syrup
...with a glass of glass of Chateau
La Gironie, Monbazillac, 2005

Two courses at £29.50,
or all three at £39.50
Including tea or coffee

Side orders

Green beans with shallots	£3.50
Wilted spinach with butter and nutmeg	£3.50
Mixed endive and lamb's lettuce	£3.50
Creamy Savoy cabbage and smoked bacon	£3.50
Homemade potato chips	£3.50
Rich creamy mash	£3.50
Sautéed ratte potatoes,	£3.50

Puddings

Raspberry cranachan with raspberry jelly and oatmeal biscuits.	£6.00
Iced whisky cream and poached damsons in tea syrup	£6.50
Baked apple with dates and cobnuts. toffee ice cream	£6.50
Blackberry and pear Eton mess	£6.00
Baked bitter chocolate cheese cake, dark cherry puree and coffee cream	£6.50
Steamed lemon and ginger pudding blueberry compote, cream fraiche ice cream	£6.50
British Cheese Selection Montgomery farmhouse cheddar, Celtic promise, Capricorn goat's brie, Lancashire Black Stick served Quince preserve savory short bread	£7.50
Selection of tea and coffees	£3.50