



Menu

ENTRÉE

HOMEMADE FRENCH ONION SOUP

With a gruyere crouton

SMOKED HADDOCK FISHCAKE

With a poached egg and mustard cream

MUSHROOM AND TRUFFLE ARANCINI

Truffle mayonnaise

MAINS

BRAISED FEATHERBLADE

Bonemarrow mashed potato, seasonal vegetables and red wine jus

SLOW BRAISED LAMB SHOULDER

Rosemary fondant potato, seasonal greens, minted red wine jus

PAN ROASTED COD FILLET

Creamy mashed potato, savoy cabbage, tenderstem broccoli, crispy parma ham and a white wine sauce

MUSHROOM GNOCCHI

Wild mushrooms, truffle cream and parmesan
crisp

10OZ RIBEYE STEAK

Cooked to order on our chargrill and served with king oyster
mushrooms, cherry tomatoes on the vine, hand cut chips, lettuce wedge
topped with truffle mayonnaise and crispy shallots.

£10 supplement

DESSERT

APPLE AND BLACKBERRY CRUMBLE

RHUBARD AND CUSTARD PANNACOTTA

HOMEMADE STICKY TOFFEE PUDDING

2 COURSE FOR £35 3 COURSES FOR £45