

APPETISERS

Selection of mixed olives £3.00

Rosemary & sea salt focaccia with olive oil & aged balsamic vinegar £3.00

Toasted sour dough with a spiced tomato houmous £3.00

Selection of artisan bread with black olive tapenade £3.00

Starters

Soup of the day, with flavoured butter & artisan bread

Chicken liver parfait, spiced plums, gingerbread crumble and toasted brioche

Goats cheese & chicory salad, candied walnuts, caper & raisin dressing

Confit trout rilette, apple and watercress salad, lemon puree and poppy seed crouton

Mains

Rare roasted Aberdeen Angus beef with roast potatoes, Yorkshire pudding & seasonal vegetables

Roast shoulder of Gloucester Old Spot pork, crackling & apple sauce, with roast potatoes & seasonal vegetables

Catch of the day, roasted celeriac, fricassee of mussels and clams, samphire and white wine sauce

Wild mushroom pappardelle, pickled mushrooms, tarragon & crème fraiche (*v*)

Desserts

Hot chocolate fondant with salted caramel ice cream

Winter spiced apple and pear crumble with clotted cream

Selection of ice creams; vanilla, chocolate, cinnamon, salted caramel

Selection of sorbets; orange, lemon, cherry, raspberry

Selection of English cheeses, plum chutney, grapes, celery & crackers

2 course £20.00

3 course £25.00