À La Carte Menu

Starters

Game Consommé Winter Vegetables and Game Tortellini	£6.50
Spiced Cauliflower Soup Onion Bhaji and Coriander Oil (v)	£6.50
Morecambe Bay Potted Shrimps Marinated Cucumber	£12.00
Loch Var Smoked Salmon Lemon, Fine Capers and Horseradish Crème Fraiche	£13.50
Beetroot Panna Cotta Celeriac and Apple Slaw and Roasted Walnuts	£9.00
Venison Carpaccio Goat's Curd, Sloe Gin Jelly and Blackberries	£12.50
Main Course	
Steamed Hake Fillet Persillade Crust, Celeriac, Brussel Tops and Jus	£18.00
Whole Dover Sole Grilled or Meuniere	£36.00
Pancetta Wrapped Pork Fillet Heritage Carrots and Apple Ketchup	£18.00
Ballotine of Pheasant Wild Mushrooms and Creamed Savoy Cabbage	£19.00
Breast of Tidenham Duck Confit Hash, Jerusalem Artichokes and Dried Blueberry Jus	£18.50
Chargrilled 6oz Scottish Fillet Steak Sauce Béarnaise	£28.00
Chargrilled 7oz Sirloin Steak Diane Sauce (Peppercorn Sauce Available on Request)	£26.00
Open Lasagne of Wild Mushrooms Celeriac and Baby Leeks with Truffle Cream (v)	£16.00
Garlic Braised Pearl Barley Beetroot, Root Vegetables and Brussel Tops (vegan)	£16.00
Side Dishes New Potatoes, Creamed Potato, Hand, French Fries	£3.00 each

 $Buttered\ Leaf\ Spinach,\ Honey\ Roasted\ Root\ Vegetables,\ Braised\ Red\ Cabbage,\ Brussel\ Sprout\ and\ Dressed\ Baby\ Leaf\ Salad$

À La Carte Menu

Desserts

Passion Fruit Charlotte Glazed Bananas and Sorbet	£6.50
Pear, Date and Toasted Nut Crumble Poire William Ice Cream	£6.50
Mirror Glazed White Chocolate and Orange Dome Grand Marnier Anglaise	£6.75
Classic Custard Tart Nutmeg and Clotted Cream	£6.25
Selection of Ice Creams and Sorbets per scoop	£2.50
Cheese Trolley per cheese portion served with Grapes, Quince Jelly, Dates, Celery and Fruit Bread	£3.50
Savouries	
Sparkenhoe Red Leicester Buck Rarebit	£6.50
Scotch Woodcock	£6.50
Hot Drinks	
Single Espresso	£2.25
Double Espresso	£2.50
Americano	£2.50
Cappuccino / Latte	£2.85
Hot Chocolate	£2.85
Tea	£2.50