À La Carte Menu

Starters

Lobster Bisque Shellfish turnover and Chilli Oil	£7.00	
Wild Boar and Duck Liver Pâté Cranberry and Orange Chutney	£10.75	
Morecambe Bay Potted Shrimps Marinated Cucumber	£12.00	
Loch Var Smoked Salmon Traditionally Garnished with Lemon, Capers and Shallots	£13.50	
Port Wine Poached Pear Shropshire Blue Cheese, Celery and Spiced Walnuts	£9.75	
Butternut Squash Mousse Pickled Heritage Carrot, Jerusalem Artichoke Crisps and Purple Basil Pesto (Vegan)	£9.00	
Main Course		
Whole Dover Sole Served Grilled or Meuniere	£32.00	
Pan Seared Halibut Sautéed Kale, Spinach and Preserved Lemon	£25.00	
Roasted Traditional Norfolk Partridge Game Chips	£22.00	
Trio of Suckling Pig Celeriac Puree, Cider Apples and Jus	£18.50	
Venison and Duck Pithivier Truffle and Port Wine Jus	£24.00	
Chargrilled 6oz Scottish Fillet of Steak Peppercorn Sauce (Béarnaise Sauce Available on Request)	£28.00	
Chargrilled 8oz Ribeye Steak Red Wine Shallot and Herb Butter (Béarnaise Sauce Available on Request)	£23.00	
Beetroot Pearl Barley Risotto Brussel Tops, Turnips and Golden Beetroot Crisps (Vegan)	£12.75	

Side Dishes £3.50 each

 $New\ Potatoes,\ Creamed\ Potato,\ French\ Fries$

 $Buttered\ Leaf\ Spinach,\ Brussel\ Sprouts\ with\ Roasted\ Chestnuts,\ Braised\ Red\ Cabbage\ and\ Honey\ and\ Thyme\ Roasted\ Parsnips$

Dressed Baby Leaf Salad

À La Carte Menu

Desserts

Coconut Namelaka Caramelised Pineapple and Pina Colada Sorbe	£6.50
Amaretto Crème Brûlée Spiced Winter Berry Compote and Almond Sable	£6.50
Ginger Treacle Pudding Salted Caramel Sauce and Vanilla Ice Cream	£6.50
Selection of Ice Creams and Sorbets per scoop	£2.50
Cheese Trolley Served with Grapes, Quince Jelly, Dates, Celery and Fruit Bread per cheese portion	£3.50
Savouries	
Buck Rarebit	£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