

MARCH

MENU

Amuse

HOMEMADE BREAD **£5**
whipped herb butter

GOATS CHEESE & SAGE
BEIGNETS **£6**

Starters

JERUSALEM ARTICHOKE
VELOUTE **£8.00**
crispy duck rissole, rosemary & bone marrow

SMOKED DAPPLE & LEEK
TARLET **£8.50**
burnt apple

TEMPURA TIGER PRAWNS **£9.50**
aioli, burnt lemon

Mains

PORK, SAGE & APPLE
SUET PUDDING **£19.00**
sage & rosemary mash, confit parsnip

BEER BATTERED
HADDOCK **£18.00**
triple cooked chips, proper tartar, pea puree

STOUT BRAISED
FEATHERBLADE **£22.00**
truffled potato pave, kale, sprouting broccoli

SMOKED BRISKET
BURGER **£19.00**
monteray, frickles, triple cooked chips, slaw

PAN SEARED SEA BREAM **£24.00**
poquillo sauce, pomme sable, roasted pepper

PAN ROASTED 8OZ SIRLOIN **£33.00**
peppercorn sauce, buttermilk onions, beef
dripping chips

PEA, MINT & TRUFFLE OIL
RISOTTO **£19.00**
pea fritters, feta

Pre-Dessert

RHUBARB, GINGER & GIN
SORBET **£5.00**
rhubarb crisp

Dessert

DEATH BY CHOCOLATE **£9.50**
salted caramel & honeycomb

BANOFFEE CHEESE
CAKE **£9.00**
brulee banana, spiced rum ice cream

CARAMEL APPLE
BAKEWELL **£8.50**
chantilly, pate de fruit, apple puree

Cheese

SELECTION OF ARTISAN
CHEESES **£18.00**
frozen grapes, sticky toffee chutney,
sourdough crackers