

FEBRUARY

MENU

Amuse

HOMEMADE BREAD **£5**
whipped herb butter

GOATS CHEESE & SAGE **£6**
BEIGNETS

Starters

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

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

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

Mains

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

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

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

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

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

GRAVES FARM SIRLOIN **£33.00**
peppercorn sauce, buttermilk onions, beef
dripping chips

PEA, MINT & TRUFFLE OIL **£18.00**
RISOTTO
pea fritters, feta

Pre-Dessert

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

Dessert

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

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

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

Cheese

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