

To Start

- Grilled king scallops, celeriac, truffle and apple £15
- Thinly sliced cured beef fillet, pickled wild mushrooms, rocket, parmesan and extra virgin olive oil £12
- Aubergine parmigiana, san marzano tomato sauce, basil and parmesan v £9
- Fattoush, spiced chickpeas and sumac - pomegranate dressing vg £9
- Game Terrine, apple and ale chutney, toast £11
- Grilled king prawn and nduja, garlic and chilli butter, toasted ciabatta £12
- Soup of the day £8

Main Course

- Slow-roasted pork belly, black pudding, mash potato, roasted carrots, apples, sage and cider gravy £23
- Slow cooked beef cheek, roasted carrot, creamy mash, bacon and mushrooms £25
- Autumn vegetable jambalaya, butternut squash, basmati rice and butter beans (vg) £15
- Grilled 10oz sirloin, peppercorn sauce, tomatoes, watercress and thin cut chips £30
- Roasted duck breast, salsify, gingerbread, blackberries and chambord £30
- Catch of the day (market price)
- Whole grilled lobster, chilli, garlic and lemon butter and thin cut chips (whole £45 half £32)

By pre-order only

**seafood platter (scallops, whole lobster, tiger prawns, king prawn and chorizo skewer, mussels and more.
Finished with chilli, garlic, and lemon butter, served with salad and fries) for 2 people
£100**

To Finish

- Mandarin, sherry and gingernut mess £8.5
- Lemon posset, autumn compote and amaretti biscuits £8.5
- Sticky toffee sundae, butterscotch sauce and hazelnuts £8.5
- Rocky-road sundae, white chocolate ice cream, salted caramel sauce £8.5
- A selection of local cheeses, biscuits, grapes and chutney £11
- Apple and blackberry crumble with crème anglaise £8.5
- Ice creams and sorbets £2.5
- Affogato £7