



## a la carte

### STARTERS

SMOKED HADDOCK & TIGER PRAWN FISHCAKE escabeche of vegetables, poached eggs, hollandaise	£8.00
SET GOOSE LIVER PARFAIT sweet chilli jam, toasted brioche	£8.00
BETROOT TARTAR, CELERIAC & PEAR SALAD Caesar gem, candied walnuts, croutons, quail egg (v)	£8.00

### MAINS

CRISPY SALMON pink fir, pea shoots, samphire, spinach, cucumber, wasabi butter sauce (gf)	£18.00
8oz VENISON FILLET glazed beets, haricot vert, game chips, green peppercorn sauce (gf)	£26.00
CHARRED ASPARAGUS wild garlic and caramelised onion humus, pesto, spring onion tempura (v)	£14.00

### FROM THE GRILL

8oz SIRLOIN, garlic & thyme butter, <i>please choose two sides</i> (gf)	£25.00
8oz RIB-EYE, garlic & thyme butter, <i>please choose two sides</i> (gf)	£25.00
BUTTERFLY CORNFED LEMON & THYME CHICKEN caprese salad, basil and balsamic (gf)	£14.00

### SIDES

£4.00

| Seasonal greens | Hand cut chips | Mixed leaf salad | Truffled parmesan fries |

### DESSERTS

VANILLA PANNA COTTA, raspberry sorbet, cinnamon doughnut	£7.00
SALTED CARAMEL TART, Tonka bean ice cream	£7.00
LOCAL CHEESE BOARD, crackers, chutney, grapes	£12.00

*For any allergies, please notify a member of the team*