



A LA CARTE MENU

SMALL PLATES

Parsnip and white chocolate soup – homemade focaccia bread, parsnip crisps **£8.25** (LGA) (V)

Poached pear – mulled wine syrup, pickled & Candied walnut, perl las crumb **£8.50** (DFA, LG)

Prawn bruschetta – confit cherry tomato, feta cheese, micro basil, basil oil **£8.50** (LGA, DFA)

Duck liver and orange mousse – fig and apple chutney, garlic croute **£8.95** (LGA)

MAIN EVENT

Turkey, oyster mushroom and leek pie – mashed potato, baked carrot, tenderstem, turkey gravy **£17.00**

Braised beef madras – basmati wild rice, naan bread, micro herbs **£16.00** (Vegetarian option available) (LGA)

Venison loin – celeriac puree, celeriac fondant, baby rainbow carrots, cavalo nero, pinot noir & dark chocolate sauce **£22.00**

Spiced pumpkin – squash puree, wild rice, tenderstem, cashew nut, candied chilli, micro mint **£15.00** (Ve), (LG)

Poached plaice – champagne sauce, seasonal greens, roast potatoes **£17.00** (DFA)

LG – Low gluten, DF – Dairy free, DFa – Dairy free available, V – Vegetarian, Ve – Vegan, Vea – Vegan option available, N – Contains nuts