



Sample A La Carte Menu

Pre-Starters

- Garlic Poacher Cheese Ciabatta **V** £3
Homemade Bread Roll with Flavoured Butter **V** £2
Marinated Olives **V** (GF) £3

Starters

- Spiced Butternut Squash Soup £5.95 **V**
Toasted Croute, Smoked Paprika Aioli and a Bread Roll

Smoked Chicken and Ham Hock Terrine £6.25 (GF)
Apricot Puree, Smoked Bacon Crisps, Apple Slaw and Pickled Walnut

Beetroot Cured Salmon £6.75 (GF)
Confit Fennel Puree, Croutes and Golden Beetroot Textures

Pan Fried Gnocchi £5.75 **V**
Wild Mushroom Sauce and Rocket Salad

Mains

- Fosters Pork Belly £15.50  (GF)
Fondant Potato, Apple Puree and Farmhouse Savoy Cabbage

Baked Cod Loin £15.50 (GF)
Crushed New Potatoes, Fennel and Chickpea, Chorizo and Mixed Bean Cassoulet.

Beetroot and Goats Cheese Tarte Tatin £12.95 **V**
Roasted New Potatoes, Charred Chicory, Balsamic Glaze, Rocket

Pan Fried Duck Breast £18.50 (GF)
Dauphinoise Potato, Garlic and Chilli Roasted Pak Choi and Spiced Jus

8oz Sirloin Steak £22
8oz Ribeye Steak £23.50

Grilled Tomato, Flat Cap Mushroom, Chips, Watercress
Sauces £1.50 [Bearnaise or Peppercorn]

Desserts

- Selection of Ice-creams or Sorbets £4.85 **V**

Glazed Lemon Tart £5.50
Honeycomb, Raspberries and Chantilly Cream

Chocolate Fondant £5.50 **V** (Contains Nuts)
Salted Caramel Sauce and Hazelnut Ice-cream

Apple & Blackberry Crumble £5.50 **V** (Contains Nuts)
Vanilla Ice cream

Local Cheese and Biscuits £7.95 **V** 
Grapes, Celery and Chutney