

## Starters

**Stuffed Portobello Mushroom £7.20**

Blue Cheese, Caramelised Onion,  
Rocket and Pine Nut Salad

**Caramelised Ham Hock £6.40**

Terrine, Homemade Piccalilli,  
Grilled Sourdough

**King Prawns £7.80**

Dressed with Chilli & Citrus

**Charcuterie Board £8.40**

Cured Meats, Artisan Cheeses,  
Marinated Olives, Homemade Breads

**Scottish Smoked Salmon £6.45**

Lemon Mayonnaise, Caper Berries,  
Crispy Shallots

## Mains

**Pan Fried Salmon £16.95**

Buttered Kale, Crushed New Potatoes, Cream & Dill Sauce

**6hr Braised Beef Cheek £18.20**

Caramelised Parsnip Puree, Roasted Winter Roots, Horseradish Spiced Mash

**Rich Baked Gnocchi £15.95**

Spinach, Ricotta, Parmesan Cheese Crumb

**Wild Mushroom & Blue Cheese Risotto £12.95**

Parmesan Crisp

**Corn-Fed Chicken £16.95**

Fondant Potato, Buttered Tender Stem Broccoli, Wild Mushroom Sauce

**8oz Ribeye Steak £22.75**

Steak Cut Chips, Beef Tomato, Buttered Mushroom

## Desserts

**Chocolate Fondant £7.00**

Pistachio Ice Cream, White Chocolate Crumb

**Cinnamon & Orange Crème Brûlée £6.25**

Brandy Snap Biscuit

**Winter Berry Crumble £5.45**

With Crème Anglaise or Ice Cream

**Sticky Toffee Pudding £5.95**

Caramel Sauce, Vanilla Pod Ice Cream

**Heritage Cheeseboard £10.80**

Three Artisan English Cheeses, Oat Biscuits,  
Spicy Tomato Chutney

**Homemade Ice Creams and Sorbets**

**£1.20 per scoop**