

A la Carte – Winter

All our food is freshly prepared by our talented chefs using ingredients from people like us, independent and local suppliers.

You can feel safe in the knowledge that you are supporting local people and businesses.

To see where your food comes from, please see our supplier map above the coat hooks in the bar.

Whilst You Look

Marinated Olives (GF)(V)(VG)	6
Artisan Breads & Butters (GFO)(V)(VGO)	6
ACI Mix - popcorn, mixed nuts, chickpeas, sultanas (GF)(V)(VG)	5
Roasted Beetroot & Mint Houmous, herbed crostini (GFO)(V)(VG)	5

Starters

Pheasant, Pear & Smoked Bacon Terrine, pear & cinnamon chutney, micro herb salad (GF)	11
Confit Duck Salad, winter spiced plum dressing, watercress, pickled shallots, vegetable julienne, chilli (GF)(VO)(VGO)	11/22
Pan-Seared Tandoori Spiced Scallops, chickpea puree, roasted chickpeas, lime & coriander yoghurt (GF)(P)	16
Roasted Onion, Garlic & Hazelnut Soup, herbed crostini (GFO)(V)(VG)	7
Sloe Gin Cured Salmon, spiced scone, horseradish cream (GFO)(P)	12
Roasted Ricotta, maple figs, root vegetable crisps (GF)(V)	10
Mushroom Parfait, pickled shallots, fig chutney, crostini (GFO)(V)(VG)	9

Sharing Board

Box Baked Camembert, fig chutney, pigs in blankets, rustic bread (GFO)(VO)	22
Winter Ploughman's – pheasant terrine, topside of beef, mushroom parfait, NCC cheeses, chutneys, breads, pickled onion, pear (GFO)(VO)	25

Mains

Slow-Braised Beef Ragu Yorkshire Pudding, pickled shallots, red cabbage, homemade warm brown sauce (GFO)	24
Venison, Brie & Redcurrant Burger, tomato, rocket, pickled shallots, rustic fries, winter slaw (GFO)	22
Add Bacon (GF)	2
Fish and Chips, pea puree, house tartare sauce, charred lemon (GFO)(VO)(VGO)	19
Pernod Infused Seafood Chowder, roast fennel, saffron potatoes, split chervil & tarragon oil, rustic bread (GFO)(P)	26
Bacon & Spinach Ballotine of Pheasant, confit leg & date stuffing, winter greens, mushroom & game jus (GF)	28
Pan-Roasted Celeriac, chestnut puree, christmas cheer soaked dates, seasonal greens, mushroom & winter barley sauce (GFO)(V)(VG)	19
Root Vegetable Pave, brogue blue crumb, roasted sprouts, winter green salad, toasted crushed walnuts (GF)(V)	19
Jeyes marinated Pichanha Steak, connoisseur fries, mushroom parfait, confit tomato, watercress (GF)	30
Why not add a sauce or butter to your steak – ask for today's choices (GF)(V)(VGO)	4

Sandwiches available Monday – Saturday, 12-4.30pm - see over for more details

Sides and Nibbles

Turkey Salt & Sage Chips, sausage meat & bacon crumb, cranberry dust, gravy (GF)(VO)(VGO)	8
Goose Fat, Garlic & Herb Roasted Potatoes (GF)(VO)(VGO)	7
Blackberry Dressed Winter Vegetable Salad (GF)(V)(VG)	5
Winter Roasted Root Vegetable Pave – celeriac, carrots, beetroot, parsnip, St Clements Butter (GF)(V)	7
Brown Buttered Green Vegetables – kale, sprouts, leek, fennel (GF)(V)(VGO)	6
Turkey Salt & Sage Tobacco Onions, homemade brown sauce (GFO)(VO)(VGO)	6
Pigs in Blankets, mustard mayonnaise (GF)	7

Food allergies and intolerances - Before ordering, please speak with a member of the team about your requirements. Thank you. **Key - (V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (P) Pescatarian**

Where an 'O' is added at the end of the prefix this dish can be adapted to suit.