

WINTER A LA CARTE

FOR WHILE YOU WAIT

Monro's Mixed Olive Selection 3.00 Posh Mixed Nuts 2.00

Ultimate Chunky Pork Scratchings 2.00 Onion Rings in a Real Ale Batter 3.00

Fresh Bread, specially selected olive oil, Balsmic 3.50

STARTERS & SMALL PLATES

"The Allotment" Carrot that we present in a trio of delicate pickle, purée & crudités and serve with micro coriander and a yoghurt mousse. 4.95

Grilled Portobello mushroom topped with welsh rarebit and strip of pancetta crisp. 6.5

Homemade Soup of the day with locally baked bread. 4.95

Seared scallops, apple purée, golden raisin and caper dressing. 11

Devilled Lambs kidneys & chestnut mushrooms on toast. 7

Confit of guinea fowl leg, cured for 12 hours,
with a mirepoix pearl barley broth. 7.50

MAIN COURSES

Guinea fowl ballontine with fondant potato winter vegetables & red wine jus. 14

Wild mushroom Wellington with Dijon cream & winter vegetables. 12

Pan fried sea bass with creamy veloute, parmentier potatoes & wilted spinach. 16

Fillet steak with dauphinoise potato, confit tomato, wild mushrooms & a deep, rich jus. 24

Six hour confit of pork belly, celeriac mash, apple puree, purple sprouting broccoli. 14

Beer battered haddock, hand cut chips, crushed minted peas, homemade tartar sauce. 14

Chefs Special of the Day - please ask for today's dish. Market Price