



House bread

#### Starters

Leek and potato soup, hot smoked salmon.

Compressed melon, Fig and feta salad, toasted pine nuts, red wine syrup.

Chicken liver parfait, Red onion marmalade, toasted sourdough.

#### Snack

Mini red onion and tomato quiche.

#### Main courses

Pan roasted duck breast, cherry jam, pickled mushrooms, shaved broccoli, red wine jus.

Braised pork belly, fondant potato, black pudding and chorizo bon bon, apple and celeriac puree.

Pan seared sea bream, vegetable rosti, poached egg, kale, chive and wholegrain mustard sauce.

Butternut Squash, kale and stilton pithivier, butternut puree.

#### Sweets

Lemon meringue pie, blueberry compote, blueberry sorbet

Crème brûlée, fruit biscotti.

Sticky toffee pudding, butterscotch sauce, honeycomb ice-cream

#### After-dinner coffee

3 Courses £12.50

Lunch: Thursdays and Fridays (17<sup>th</sup> October – 1st November)

Christmas: menu Thursdays and Fridays (5<sup>th</sup> December to 20<sup>th</sup> December)

*If you suffer from any particular allergies, please notify a member of our service team.  
A full list of ingredients is available on request*