

## DINNER STARTERS

### SOUP OF THE DAY (V\*)

Served with home-made bread and whipped butter 5.50

### PORK CHEEK (GF)

Slow cooked and glazed, caramelised cauliflower, cider jus 7.50

### MACKEREL (GF)

Charred fillet, pickled vegetables, buttermilk and dill 7.95

### CHICKEN LIVER PARFAIT (\*)

Served with Cumberland sauce and toasted soda bread 6.95

### BEETROOT (V)

Salt baked and pickled, warm goat's cheese bon-bon, chicory, candied walnuts and tangerine 7.50

### PENANG RED PRAWN

Spiced shellfish broth, Asian soft noodle salad 9.50

## DINNER MAINS

### SALT AGED DUCK (\*)

Honey roast breast, colcannon croquette, cabbage, autumn berry jus 23.00

### COD LOIN

Home-made spaghetti, mussels, shellfish bisque, seashore herbs 18.95

### CAULIFLOWER (V GF)

Roasted, chicory, blue cheese, walnuts, lemon and caper dressing 12.95

### BEEF BOURGUIGNON (GF)

Filet of beef, ox tail crouillant, autumn vegetables, creamed potato 24.95

### GNOCCHI (V)

Wild mushrooms, confit shallots, charred leek and parmesan cream 13.95

### FISH OF THE DAY

Served with seasonal greens, lemon butter sauce and buttered new potatoes (market price)

### STEAK (GF)

Triple cooked chips, confit tomato, mushroom, choice of sauce peppercorn, bearnaise

SIRLOIN 10oz 21.50 or RUMP 10oz 18.95

## SIDES

CREAMY CHAMP POTATO (V GF) 3.50

PROPER CHIPS triple cooked (V) 3.50

POSH CHIPS skinny fries with truffle oil and parmesan (V) 3.50

SEASONAL GREENS (V) 3.50

CARROTS with honey and sesame (V) 3.50

(V) Vegetarian dishes (GF) Gluten free (\*) Gluten free available (DF) Dairy free

Head Chef - Stephen Moore

Parmesan - we use Gran Albiero Italian cheese suitable for vegetarians

Please be advised that due to risk of cross contamination, we cannot be sure that our food is free from all allergens.  
Please inform our waiting staff of any diners with allergies, intolerances or special requirements.

## DINNER DESSERTS

### RICE PUDDING (GF)

Coconut sorbet, lime, caramelised pineapple 6.50

*Dessert wine recommendation: Deen De Bortoli Botrytis Semillon 2015, Australia 75ml glass 6.00*

### APPLE TART TATIN

Served warm with vanilla ice cream and calvados anglaise 6.50

*Dessert wine recommendation: Deen De Bortoli Botrytis Semillon 2015, Australia 75ml glass 6.00*

### DARK CHOCOLATE AND ORANGE TART

Honeycomb, cocoa nib tuille, chantilly cream 7.50

*Dessert wine recommendation: Delaforce Fine Ruby Port, Portugal 50ml glass 4.50*

### PANNACOTTA (\*)

Mulled autumn fruits, oat crumble, cinnamon ice cream 7.00

*Dessert wine recommendation: Quinta da Bacalhoa Moscatel de Setubal 2014, Portugal glass 5.00*

### BAILEYS CHEESECAKE

Coffee and chocolate mousse 6.50

*Dessert wine recommendation: Quinta da Bacalhoa Moscatel de Setubal 2014, Portugal glass 5.00*

### SELECTION OF BRITISH AND IRISH CHEESES

Home-made crackers, tea brack, chutney and grapes 8.25

*Recommendation:*

*Delaforce Fine Ruby Port, Portugal 50ml glass 4.50*

*Delaforce, LBV, DOC Douro, Portugal, 2010 glass 4.95*

*Delaforce, 'His Eminence's Choice', 10 Year Old Port, Douro, Portugal, glass 7.50*

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