



## **Menu**

### **Starters**

Smoked bacon and chicken winter broth, with pearl barley and freshly baked bread	£ 5.95
Duck liver and winter truffle pate, served with grape compote and toast	£ 6.25
Hand dived sea scallop, spider crab and wild salmon raviolo, served with wilted spinach and lemon and chive butter sauce	£ 7.45
Moule marinière, served with freshly baked bread	£ 6.45
Roast butternut squash soup, served with toasted pumpkin seeds and freshly baked bread	£ 4.25
Falafels and grilled haloumi cheese, served with a mango, chilli and coriander salsa, crème fraiche and red pepper puree	£ 5.25

### **Mains**

Medallions of beef fillet, served with braised shallots, tomatoes, field mushroom, wilted spinach, chunky chips, and either red wine, béarnaise or pepper sauce	£16.45
Pan-fried chicken breast, served with peas a la françois, saffron fondant potato and mustard sauce	£13.95
Pan-fried black bream, served with homemade linguini and a shellfish broth of scallop, squid, mussel and tiger prawn	£15.95
Pan-fried wild salmon, served with ratatouille, crushed new potatoes and tapenade sauce	£14.25
Trio of mushroom: porcini mushroom and spinach risotto with truffle oil, forest mushroom stuffed crêpes with tomato and basil fondue, and a field mushroom stuffed with ratatouille and a cheese and herb crumble	£13.95
Tortellini filled with parsnip and wilted spinach, served with mushroom sauce, and a rocket and parmesan salad	£11.45

### **Desserts**

Apple tarte tartin, served with vanilla ice cream and caramel sauce	£ 4.95
Crêpe suzette, served with vanilla ice cream	£ 4.95
Chocolate brûlée, served with shortbread biscuits	£ 4.95
English cheese plate, a selection of handpicked english cheeses, served with biscuits and homemade plum chutney	£ 6.95