



À LA CARTE MENU



The Main Event

Coffee & Juniper crusted Venison Loin, Celeriac Puree, Braised Venison Boulangere, Blackberry Ketchup, Cavalo Nero, Salt Baked Root Vegetables, Venison & Port Jus £24.95 (GF)

Roast Pork Tenderloin, Sage Pomme Anna, Fennel Puree, Charred Baby Fennel, Spiced Baked Pear, Pine nut, Fennel & Lemon Crumb £22.95 (GF)

Harissa Baked Cauliflower Steak, White Bean & Confit Garlic Puree, Chermoula, Charred Tender stem, Smoked Crispy Chickpeas & Pomegranate £17.95 (V/Vg/GF/VG)

Blade of Beef, Red Wine & Caramelised Onion Sauce, Mash Potato & Glazed Carrots (GF adapt) £23.95

Pancetta wrapped Chicken Breast, Wild Mushroom & Tarragon Mousse, Truffled Mash, Artichoke Puree, Roast Shallot & Chicken Butter Sauce £23.95 (GF)

Seaweed Butter Baked Hake, Steamed Mussels, Curried & Creamed Leek, Lentils & Spinach, Coconut & Coriander Roti, Lemon Oil £22.95

Keith Aldersons Prime Sirloin Steak, Confit Mushroom, Mushroom Ketchup, Roast Tomato, Chips & Peppercorn Sauce £29.95 (GF Adapt)

Portobello Mushroom, Garlic Kiev, grilled Baby Leeks, Sweet Potato Gratin, Parsley & Lemon Gremolata (VG/GF) £19.95