

STARTERS

House cured salmon 9
cucumber & wasabi

Baked Crostin goat's cheese 7
roast vegetable salad (v)

Game terrine 8
plum relish

Prawn & crayfish cocktail 8.5
lemon, brown bread & butter

Garlic buttered field & wild mushrooms 6.5
griddled sour dough, rocket pesto (v)

SOUP & SALAD

Lamb & white bean soup 6
spinach pesto

Red onion, tomato & mixed leaf 7.5
house dressing (v)

Classic Caesar salad 8.5
add chicken 2.5

BURGERS 13.5

All of our burgers are freshly prepared in house and served in a brioche bun with cheese, coleslaw, fries, relish and salad garnish

BUTCHER
steak

GAMEKEEPER
venison & steak

GARDENER
roast beetroot & sweet potato, black bean, guacamole (v)

SEAFARER
mixed seafood

ROOSTER
corn fed chicken

PLATS DU JOUR

Each week we create our 'Plats du Jour' to ensure that there is variety and seasonality in our menu. Please make sure to ask for today's selection.

Soup du jour

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House salad

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Pudding or pie

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Something spicy

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From the slow cooker

hearty and delicious

MAINS

Confit leg of duck 17.5
sweet potato mash, balsamic onions, shaved fennel salad

Breast of corn fed chicken 14.5
truffled boudin blanc, potato fondant, Café de Paris sauce

Char grilled sirloin steak 23.5
slow roast tomato, grilled field mushroom, fries

Gluten free battered haddock fillet 14.5
hand cut chips, mushy peas, & chunky tartare sauce

Sauteed garlic King prawns 14.5
fries & salad

Seared fillet of sea bream 17
tarragon gnocchi, mussel, leek & clam ragout

Root vegetable and chestnut casserole 12
Stilton crumble, crispy kale (v)

Cauliflower & butterbean crumble 12
baby onion tatin, Roquefort cream (v)

SIDES 3.5

Parsley baby potatoes / Hand cut chips / Fries / Sweet potato fries / Buttered cabbage / Green beans / Chantenay carrots

Please let your server know of any allergies that you may have. An allergen menu is available on request.