SPECIALS MENU

STARTERS

Roasted Beetroot Salad (v, gf)	£9.45	British Mussels	£9.95
Barrel-aged Feta, red endive, candied		Leek, parsley, shallot, garlic & cider	
walnuts, red grape, balsamic reduction 2	60 kcal	cream, warm sourdough 558 kcal	

MAINS

fac of Wild Mushroom &

£11 1E

Confit Duck Lea (af)

Collin Duck Leg (gi)	44 5.95	with Musiliooni &	414.45
Crushed new potatoes, thyme-roasted		Stilton Risotto (v, gf)	
carrots, tenderstem broccoli, blackberry		Toasted walnuts, pea shoots,	
& Madeira jus 752 kcal		white truffle oil 587 kcal	
Whole Grilled Plaice (gf)	£25.95	Pan-fried Venison Steak (gf)	£29.95
Caper & prawn beurre noisette,		Wild mushroom cream, charred	
parsley buttered new potatoes,		baby gem, roasted beetroot,	
garlic green beans 955 kcal		garlic & rosemary potatoes 998 kcal	

DESSERTS

Chocolate Fondant (v, gf)	£7.75	Apple Tart Tatin (v)	£7.75
Clotted cream ice cream, raspberry		Clotted cream ice cream,	
coulis, hot chocolate sauce 715 kcal		blackberry compôte 421 kcal	

(v) Suitable for vegetarians (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day, Our staff receive 100% of any tips. Service is not included. AW23HBSPPB4