

A LA CARTE MENU

Starters

Creamed pumpkin soup, shallot mole, roast hazelnuts (Vegetarian) (M-SD-N) £7.75

Slow cooked brisket of beef, confit potato, prawn and lime salsa, green olives, Gouda (M-C) £10.25

Salted cod paella, saffron emulsion, paprika puree, fermented tomato, manchego, puffed rice (F-M) £10.95

Poached chicken dumpling, ham dashi, sweet potato, black olive oil (M-E-F) £9.95

Main Courses

Grilled fresh Scottish salmon fillet, pistachio, tahini and lemongrass crust, crushed pea, smoked vegetable chowder (F-SD-M-CL-MI-C-N-G) £21.00

Homemade pappardelle with Puglian pesto, goat cheese mousse and porcini mushroom ragout (SD-M-CL-E-G-N) (Vegetarian) £18.00

Fillet of British beef, Deserio blue & roasted onion jacket potato, tomato and lovage, curried cauliflower, mushroom gravy (SD-CL-G-M) £29.95

Pan roasted pork tenderloin, BBQ pulled pork cake, grilled hasselback potato, bacon jam, cider jus (SD-CL-G-M) £24.50

Lincolnshire Pheasant and duck breast, wild oregano mash potato, parsnips puree, carrot and angostura puree, red wine gravy (SD-CL) £23.95

****Guest Info: Please note that our food is served Warm not Hot****

Desserts

Pistachio crème brulee, Sichuan pepper shortbread, amarena cherry (M-E-G) £8.95
Wine Pairing: Echiverria Late Harvest Sauvignon Blanc 2015, Chile £6.95- 50ml glass

The Old Bakery Tiramisu, white chocolate dust, sesame crunch, roasted fig gel (M-G-S) £8.75
Wine Pairing: Elysium black Muscat, California £7.75 -50ml glass

Passion fruit, vanilla, cream cheese mousse, cranberry & rosemary meringue, carrot cake crunch (M-E-G) £8.50
Wine Pairing: Coteaux du Layon, Domaine des Forges, France £6.50- 50ml glass

Selection of Home Made Gelati (ice creams) and sorbets (E-SD-N-M) £5.50

Ask Your Waiter for Our Fantastic Homemade Cheese Menu

Allergy Advice Chart:

G- Gluten N- Nuts M- Milk F- Fish E- Eggs MS- Mustard S- Sesame
C- Crustacean ML- Molluscs SY- Soy CL- Celery SD- Sulphur Dioxide L- Lupin P- Peanuts

Ask Us for Our Special Vintage WINES