

BAR / RESTURANT MENU

January 2019



TO START

Soup of the Day, baked bread £5

Spiced pork belly, chestnut puree & wilted spinach £5

Chicken liver parfait, fig and port chutney, wholemeal toast & dressed leaves £6

Wild mushroom risotto, dried porcini crumb & wilted leeks £6

Goats cheese and beetroot salad £5

Smoked salmon, dill creame fraiche & sour dough £5

MAINS

Seared supreme of chicken, fondant potatoes, seasonal vegetables, wild mushroom jus £15

Pan cooked Coley, seasonal vegetables and crushed new potatoes, saffron cream £15

Risotto tomato & tender stem, Basil Pesto, shaved parmesan £13

*Pan seared breast of duck, butternut puree, fondant potato, seasonal vegetables &orange and blackberry jus £17

*Slow Cooked Lamb Shank, buttered mashed potato, baby carrots, pan jus £18

*Roasted partridge, Anna potatoes, seasonal vegetables & elder berry jus £17

*80z Rump Steak, Tomato, Mushroom, Chips, Onion Rings and House salad £18

SIDES

Chips, Seasonal Vegetables, House Salad, Onion Rings, Bread £3 each