



## AMUSE BOUCHE

### TO START

#### CLASSIC FRENCH ONION SOUP

*Gruyère Crouton*  
£6.50

#### CHICKEN BABY LEEK & TARRAGON TERRINE

*Apple & Cranberry Chutney, Red Pepper Tuile*  
£8.95

#### SMOKED HADDOCK CHIVE & POTATO CAKES

*Caper & Lemon Aioli*  
£6.95

#### RISOTTO OF WILD MUSHROOMS (v)

*Roasted Chestnuts, Tarragon Oil*  
£6.50

#### GOAT'S CHEESE BON BONS (v)

*Beetroot & Chilli Purée, Balsamic Roasted Shallots*  
£6.95

#### DUO OF WOOD PIGEON

*Confit Leg Of Pigeon, Pan Fried Breast,  
Celeriac Purée, Brandy-soaked Prunes*  
£8.95

#### HOME CURED GIN SALMON

*Crab Coriander & Chilli Salad, Pomegranate,  
Dill Emulsion*  
£9.50

### TO FOLLOW

#### PEPPERED LOIN OF VENISON £24.95

*Braised Radicchio, Potato Terrine, Butternut Squash Purée, Juniper & Red Wine Jus*

#### ROASTED BELLY OF PORK, PAN FRIED PORK TENDERLOIN £17.95

*Puy Lentils, Heritage Carrots, Green Apple Purée, Wholegrain Mustard Gravy*

#### POACHED LOIN OF COD £19.95

*Warm Potato, Chorizo, Crab Salad, Jerusalem Artichoke Purée, Sauce Vierge*

#### ROASTED BREAST OF BARBARY DUCK £21.95

*Parma Ham & Redberry Mousse, Sweet Potato Fondant, Buttered Caballero Nero*

#### PAN FRIED MEDALLION OF BEEF FILLET, SLOW COOKED BEEF SHIN CROQUETTE £22.95

*Pomme Purée, Wild Mushroom Sauce*

#### HERB CRUSTED HAKE STEAK £18.95

*Garlic & Chill Spinach, Seafood & Potato Stew*

#### BUTTERNUT SQUASH RAVIOLI (v) £14.50

*Buttered Kale, Goat's Cheese Velouté*

### SIDES £4.00 Each

BRAISED RADICCHIO

POTATO TERRINE

HERITAGE CARROTS

BUTTERED KALE

POMME PUREE

TRIPLE COOKED CHIPS

FEATHERS SIDE SALAD

All items are subject to availability. Dishes may contain nuts/nut derivatives. Fish dishes may contain small bones. If you have any allergens please inform/ask a team member who will advise of the ingredients used. (v) = Vegetarian. All prices are inclusive of VAT at current rate