

WHILE YOU WAIT ...

Homemade Sourdough (VE) £6.50

Olive oil, balsamic and flavoured butter of the week

Homemade Flatbreads (VE) £6.50

with lemon hummus, dill cucumber and cherry tomatoes

STARTERS

Butternut Squash Soup

*Pumpkin butter brioche and sichuan pepper cultured butter (V)
Can be made GF & VE*

Autumnal Vegetable Salad

*Toasted yeast and mushroom dashi, hazelnuts, milk curd, cep mushrooms and verjus sultanas
(V)*

Fennel Braised Crispy Pork Collar

Pancetta and mixed pulses cassoulet, kimchi, smoked kombu butter sauce

White Crab Salad

Pickled kohlrabi, smoked potato custard, compressed granny smith apple, brown crab and soy powder, crispy chicken skin

Beef Fat & Liquorice Cooked Bavette of Beef

Gremolata, hedgerow berry chutney, smoked beef fat powder, black treacle croutes and red vein sorrel

MAINS

Roast Chicken Breast

Chicken and tarragon mousse, chicken fat beetroot, parsnips, cavalo nero, chicken and truffle sauce, confit chicken thigh and apricot swirl

Fillet of Hake

Roast celeriac, celeriac pastrami, sardine pomme dauphine, smoked red pepper and anchovy sauce, sea vegetables and crispy cabbage

Butternut Squash

Sage butter, wild mushrooms, roast brussel sprouts, toasted almonds, hazelnut pesto, truffle oil and sherry vinegar dressing, cavalo nero crisps (V)

Venison Haunch

Prune and apple puree, caramelised salsify, blue cheese, chestnut and oat crumble, braised red cabbage, black pudding and port puree, dark chocolate, elderberry vinegar and venison sauce

Carrot & Cumin Pearl Barley Risotto

Jersey milk, maple verjus raisins and shiso leaf (V)

*If you have any **allergies** or specific **dietary** requirements, please inform a member of the team when placing your order and our chefs will do their best to cater for your needs.*

(V) – Vegetarian

GRILL

All served with a blue cheese rarebit grilled mushroom, slow roasted tomato chutney, onion rings, triple cooked chips and rocket salad.

Gremolata Pork Chop	**Supplement £5.00**
8oz Ribeye Steak	**Supplement £8.00**
8oz Sirloin Steak	**Supplement £7.00**
Lemon, Garlic and Herb Chicken Breast	**Supplement £5.00**

*Why not add a sauce to your steak for £2.00 - Choose from Peppercorn or Blue Cheese
Make your grill main a Surf & Turf, by adding Lemon and Garlic Prawns- £5.00*

SIDES

Homemade Triple Cooked Chips	£4.50
Skin on Fries	£4.00
Skinny Fries, Truffle Oil and Parmesan	£4.50
Onion Rings	£3.75
House Salad	£3.50
Rocket and Parmesan Salad	£3.75
Mixed Vegetables	£3.50

DESSERTS

Butter Baked Pressed Apples

Almond sponge, lemon and nutmeg crème patisserie, candied almonds, calvados caramel and clotted cream ice cream

Milk Chocolate Mousse

Stout and coffee sponge, whipped mascarpone, coffee jelly and plum puree

Pear & Chocolate Torte

Hazelnut sponge, ruby chocolate mousse, white wine and star anise poached pears, sichuan pepper meringue, hazelnut soil, lemon and gin sorbet

Cardamom Crème Caramel

Blackberry jam filled doughnut, pickled bilberries, fresh blackberries, sour blackberry gel and burnt white chocolate crumb

Traditional Cheese and Biscuits

*Celery, grapes, fruitcake and farmhouse chutney ****Supplement £5.00*****

2 Courses for £32.00 or 3 Courses for £36.00

****All-inclusive packages will carry a surcharge for some menu items that are ordered.**

Please see prices above**

***Vegan & GF Options Available, please see a member of the team**

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TO FINISH

Liquor Coffee	£7.30
<i>Freshly ground coffee with a choice of liquor, topped with cream</i>	
Cappuccino	£3.80
<i>A double espresso, topped with hot milk and foam</i>	
Latte	£3.80
<i>An espresso shot topped with hot milk and a thin silky layer of foam</i>	
Hot Chocolate	£4.20
<i>Cocoa mixed with hot milk and foam. Why not add a baileys?</i>	
Espresso	£2.50
<i>Coffee in its purest form, short, strong and full flavoured</i>	
Pot of Yorkshire Tea	£3.40
<i>Alternative tea's may be available</i>	