

## APPETISERS

Artisan bread, farmhouse butter or extra virgin olive oil & 5-year-old balsamic vinegar [v]	£3.90
Bowl of marinated Provençal olives [v]	£4.00

## STARTERS

Today's fresh soup [v] *	£5.90
Slow braised lamb shoulder, wild mushroom lamb jus, pine nuts, celeriac remoulade	£8.50
Smoked haddock, fennel & leek fishcake, Hollandaise, soft poached egg	£8.50
Parsnip custard tart, poached pear, blue cheese crumb, pear dressing [v]	£7.90
Cured salmon, brown shrimp mayonnaise, potato tartare [gf]	£8.90
Today's risotto with shaved parmesan [v]	£7.90
King scallops, confit squid, parsnip purée, Château potatoes & smoked pancetta [gf]	£12.90

## LITE BITES

Omelette 'Arnold Bennett', beech smoked haddock fillet, glazed with Hollandaise sauce, chips, fries or green salad [gf]	£12.50
Antipasti: English charcuterie, air dried Cumbrian ham, cured pancetta, piccalilli & grilled artichokes [gf]	£10.50
Superfood salad: quinoa, roast butternut squash, sweetcorn & sage gnocchi, smoked mozzarella, caramelised pear & toasted walnuts [v] [gf]	£13.90

\* For additional vegetarian options please ask your server.

[gf] Where indicated some dishes can be adapted to be prepared gluten free. \*

A discretionary 10% service charge will be added to bills on parties over 10.

## PASTA & RICE

Today's risotto, shaved parmesan [gf]	£14.50
* Roast pumpkin, goats' cheese & caramelised red onion wellington, spinach purée, baked garlic polenta chips [v]	£15.50

## FISH & SHELLFISH

King scallops, confit squid, parsnip purée, Château potatoes & smoked pancetta, with a side order of your choice	£24.90
Shetland cod loin, poached hens' egg, lemon beurre blanc, creamed leeks, saffron potatoes [gf]	£17.90
Beer battered cod fillet, garden minted mushy peas, triple cooked chips *	£15.50

## MEAT

Breast of pheasant, parsnip purée, orange braised red cabbage, cured pancetta, potato dauphinoise, Madeira poultry jus	£22.50
Homemade Angus beef burger, Monterey Jack, beef tomato, gem lettuce, brioche bun, fries or triple cooked chips *	£14.90
Tenderloin of woodland pork, mash potato, black pudding, apple compote, rich onion gravy [gf]	£18.90
28-day aged 8oz Hereford ribeye, garlic & parsley butter, fries & watercress [gf]	£25.50
Homemade pie, potatoes & seasonal vegetables	£12.90

## SAUCES

Creamed peppercorn	Mushroom & red wine	Parsley & garlic butter
Cider & Dijon mustard	Hollandaise	All at
£2.50		

## SIDES

Triple cooked chips - French fries – garlic & rosemary baby potatoes	All at
£3.50	

Braised red cabbage – sautéed green vegetables –	
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