

## 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 cooked oxtail croquette, soft poached hen's egg, shaved truffle & meat jus £8.50 <small>Pinot Noir, Jackson Estate, Somerset Vineyard, 2013, Marlborough, N. Zealand 175ML £9.00 250ML £13.00</small>	
Guinea fowl & pheasant terrine, pickles, celeriac remoulade, warm rosemary focaccia £8.90	
Jerusalem artichoke, Stilton & pears tart, pomegranate salad [v]	£7.90
Beetroot cured salmon, brown shrimp aioli, potato tartare [gf] <small>Chardonnay, Macon Village, Cave De Lugny, 2016, Burgundy, France 175ML £6.75 250ML £8.95</small>	£8.90
Today's risotto with shaved parmesan [v]	£7.90
King scallops, celeriac puree, glazed octopus, saffron potato [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, maple roast root vegetables, pickled beetroot, toasted pine nuts & caramelised pear [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
* Oak smoked Godminster Cheddar soufflé, butternut squash velouté, maple roast root vegetables, baked garlic polenta chips [v]	£15.50

## FISH & SHELLFISH

King scallops, celeriac puree, glazed octopus, saffron potatoes with a side order of your choice	£24.90
River Duart salmon & spinach wellington, puff pastry, vegetable chowder, saffron potatoes, winter greens * <small>Rioja Blanco Alavesa, Luis Canas, 2015, Rioja, Spain 175ML £7.40 250ML £9.90</small>	£18.90
Beer battered cod fillet, garden minted mushy peas, triple cooked chips *	£15.50

## MEAT

Homemade Angus beef burger, Monterey Jack, beef tomato, gem lettuce, brioche bun, fries or triple cooked chips *	£14.90
Woodland pork belly, bubble & squeak potato, apple & orange braised red cabbage, black pudding, apple compote, cider jus [gf]	£19.90
Slow braised blade of Herefordshire beef, cavalo nero cabbage, dauphine potato purée, red wine, truffle & mushroom sauce [gf]	£17.50
Homemade pie, potatoes & seasonal vegetables	£12.90
Holly Farm bronze free range turkey, sage & cranberry stuffing, bread sauce 'pigs in blankets', roast potatoes, glazed parsnips, sprouts & chestnuts, poultry gravy £17.50 <small>Merlot, Château Laubès 2010, Grand Vin de Bordeaux, France 175ML £ 6.40 250ML £ 9.00</small>	

## 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 at £3.50	All
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Braised red cabbage – sautéed green vegetables –

