



## a la carte

### STARTERS

PRESSED PARTRIDGE & SPICED PEAR TERRINE celeriac remoulade, chutney, toasted sourdough	£8.00
SEARED CORNISH SCALLOPS apple puree, toasted hazelnuts & black pudding fritter	£12.50
TWICE BAKED STINKING BISHOP SOUFFLE Pecan, pears & chicory marmalade (v)	£9.00

### MAINS

HERB CRUSTED LOIN OF VENISON Fondant potato, parsnip puree, rainbow chard, venison sauce (gf)	£30.00
PAN ROASTED COD LOIN cobb nut crust, orange and butternut squash puree, parmesan foam	£19.00
HOMEMADE TAGLIATELE cep mushrooms cream, parmesan crisp, spinach, truffle oil (v)	£14.00

### FROM THE GRILL

8oz FILLET, garlic & thyme butter, <i>please choose two sides</i> (gf)	£28.00
8oz RIB-EYE, garlic & thyme butter, <i>please choose two sides</i> (gf)	£25.00
CHATEAUBRIAND, flavoured butter & peppercorn sauce <i>Sharing for two, please choose four sides</i> (gf)	£60.00

<b>SIDES</b>	£4.00
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| Seasonal greens | Hand cut chips | Mixed leaf salad | Truffled parmesan fries |

### DESSERTS

LEMON & VANILLA CHEESECAKE confit pineapple & pineapple ice cream (v)	£6.00
SELECTIONS OF ICE CREAMS & SORBETS (v)	£7.00
CHEESE BOARD, crackers, chutney, grapes (v)	£12.00

*For any allergies, please notify a member of the team*