

RESTAURANT MENU

Aperitif Bellini, St Ceran blanc de blanc, peach purée £6.50

Starters

- Celeriac and Cox apple soup** with chestnuts £5.25 ✓
Duck rilette with fig chutney and toasted sourdough £6.50
Wild mushroom and leek tart with rocket and aged balsamic dressing £5.95 ✓
Half a pint of shell on prawns with lemon mayonnaise £7.50
Cured Scottish salmon with toasted dill crumpet and mustard dressing £7.25
Rare beef salad with green beans, new potatoes, Parmesan and a horseradish cream £7.95
Cornish crab salad with mimosa dressing £9.50

Main courses

- Pasta** with kale, chilli and anchovies £9.95
Butternut squash risotto with gorgonzola and roasted spiced walnuts £10.95 ✓
Loch Duart salmon steak with hot potted shrimp and parsley butter and Pink Fir potatoes £16.95
Finest hand carved Alderton ham with dressed mixed salad, a Piccalilli relish and new potatoes £10.95
Chargrilled brined pork loin chop with mustard and gherkin sauce £15.95
Bangers & Mash Lincolnshire pork sausages served with mashed potato and gravy £11.95
Chargrilled seabass with spiced puy lentils and an aged balsamic £16.95
Ribeye steak succulent and tasty, aged for 28 days, served with new potatoes and watercress 220g £19.95
Fillet steak mild and extremely tender, aged for 21 days, served with new potatoes and watercress 220g £24.75

Desserts

- Dark chocolate tart** with crème fraîche £5.95 ✓
Rhubarb and ginger knickerbocker glory £5.50
Sticky toffee pudding
with hot toffee sauce £5.25 ✓ or with vanilla ice cream £5.75 ✓
Winter berry and Amaretto trifle £5.25 ✓
Lemon posset with shortbread £5.50 ✓
Poached figs and blackberries in red wine syrup £5.50

Accompaniments

- Bread selection** £1.60 (serves two)
House marinated olives £2.95
Button mushrooms with garlic £2.55
Broccoli with toasted sesame seeds £2.25
Green salad £2.95
Mixed salad £2.95
Peppercorn sauce £2.00
Mushroom sauce £2.00

British cheeses

**Two for £5.75, three for £6.95
or £3.50 each**

Served with apple chutney, oat biscuits and bread.

- Cropwell Bishop** pasteurised blue cow's milk cheese. ✓
Berkswell sheep's milk cheese, a slight caramel taste and a roasted nut finish.
Rachel semi-hard cheese with a mellow taste and a lingering delicate goat's milk flavour. ✓
Stinking Bishop soft, creamy with a pear 'perry wash' rind. ✓
Tunworth similar to a traditional Camembert.
Wigmore soft ewe's milk cheese, unpasteurised. ✓
Caerphilly matured to enhance the lovely full cream texture with a distinctive tangy flavour.
Durrus handmade, semi-soft, washed rind cheese.

Express lunch offer £13.75

served daily 12 noon until 5:00pm

Plate of finest Alderton ham served with Piccalilli relish, dressed mixed leaves and hot buttered potatoes.

A 125ml glass of house red or white or a soft drink.

Freshly ground coffee or tea.