

Please note: individual ingredients are not listed in the menu. Please inform us of any food allergies or intolerances before ordering, and we'll be happy to clarify which dishes are suitable.

## Dinner Menu

### Starters

Beetroot cured "Loch Duart" salmon, cucumber "linguini", thyme crackers	£6.75
Confit duck ballotine, Jerusalem artichoke salad, Puy lentil dressing	£6.75
"Crotin du Perigord" goat's cheese, Heirloom tomatoes, honey dressing	£5.95
Haricot bean & rosemary soup, truffle oil	£5.50
Anti pasti platter with charcuterie, smoked fish, olives and cheese	£8.95

### Main courses

Slow cooked featherblade of beef, Roscoff onion puree, potato cake, savoy cabbage, Merlot jus	£15.95
Braised fillet of coley, fennel "sand", warm borlotti bean & courgette salad, smoked peppers, aioli	£13.95
Mediterranean beef tomato tian, potato & basil gnocchi, Arrabiatta sauce	£11.95
Suckling pig belly, black pudding croquettes, roasted carrots, "Bleue D'Artois" potatoes, shallot & balsamic.	£13.95
Home-made beef burger, sesame seed bun, red cabbage & raisin slaw, cayenne and sea salt chunky potato wedges	£11.95
<i>-optional toppings; cheddar cheese, blue cheese, brie, streaky bacon, chorizo</i>	<i>+\$1.00 per</i>
Pan fried 8 oz 'Stokes Marsh' rib-eye steak, garlic butter, French fries and baby leaf salad	£18.95

### Side Order

French fries	£2.95	Market vegetables	£2.95
Cayenne and sea salt potato wedges	£2.95	Mixed leaf salad	£2.95