

Restaurant Week

12pm till 9pm, 24th to 27th January

2 courses £18, 3 courses £22

Smalls

Spiced lamb Scotch egg, minted yogurt dip

Soup of the season, sourdough (GFA)

Sweetcorn ribs, buffalo sauce (VG)

Game terrine, mushroom ketchup, crispy quails egg (GFA)

Thai spiced potato cake, curry sauce (GF/VG)

Mains

Venison mince & dumplings, celeriac mash, kale, veg crisps

Cider battered cod, tripple cooked chips, bashed minted garden peas, tartare sauce (GFA)

Cauliflower, sage and walnut risotto, vegetable crisps (V)

Chicken schnitzel, frites, garlic cream sauce (GFA)

Cheeseburger, triple cooked chips, cider battered onion rings, green chilli slaw (GFA)

Confit hispi cabbage, braised puy lentils with apricot, whipped tofu, miso & vegetable crisps (VG)

Desserts

Sticky toffee pudding, butterscotch sauce (VG)

Plum & apple frangipane, champagne sorbet (GF/V)

Dark chocolate mousse, raspberry sorbet, honeycomb & hazlenut brittle (V/GF)

Raspberry and white chocolate meringue roulade, lemon and lime sorbet (V/GF)

Please advise your server of any food allergies or intolerances . Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements. GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG- Vegan
A discretionary service charge of 10% will be added for parties of 8 or more.