

DINING ROOMS

2 COURSES £21 / 3 COURSES £26

**NIBBLES**

Homemade bread & olives with extra virgin olive oil and reduced balsamic £4

Chorizo jam and toasted sourdough £4

**STARTERS**

Ham hock, parsley and caper terrine with toasted sourdough, piccalilli

Mussels in ale with crème fraiche, tarragon, shallots & parsley

Crab & saffron gnocchi

Wild mushroom tagliatelle, truffle oil

Scallops wrapped in parma ham, butternut squash & watercress puree

**MAINS**

Fillet of cod, squid and mussel stew

Duck breast, broccoli and stilton puree, mushrooms & port sauce

Saddle of lamb, Jerusalem artichoke, baby vegetables, lamb jus

Beetroot arancini, chargrilled chicory, fennel, pumpkin & goat's cheese

Crisp pork belly with white bean cassoulet, black cabbage & apple

10oz rump steak, handmade chips, peppercorn sauce & watercress

**SALADS**

Fig, pear, charred cauliflower, pickled walnut & Stilton

Quails egg, apple, chicory, rocket, parmesan, cider mustard dressing

**FOR THE TABLE**

Chips/ Skinny fries/ Polenta chips £3

Pink fir potatoes, roast garlic & parsley £3

Tenderstem broccoli, flaked almonds & chilli £3

Buttered spinach, grated nutmeg £3

Tomato, red onion, basil, olive oil £3

Mixed leaves, herbs, cherry tomatoes £3

**DESSERTS**

Chocolate fondant, cinnamon shortbread, caramel sauce & hazelnuts

Fig, pistachio and honey bakewell tart with saffron custard

Autumn mess

Goat's cheesecake with blackberry, gooseberry & elderflower jam

British cheeses, quince, walnut bread

Affogato (Madagascan vanilla ice cream topped with a shot of espresso)