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Dinner Menu

Starters

Thai Cod and Prawn Fish Cake served with Sweet Chilli Mayonnaise and Spring Onion Salad
Goats Cheese, Olive, and Sun blush Tomato Filo Parcel, Pickled Fennel, Lemon, and Chilli Salad (v)

Smoked Duck with Charred Baby Gem and a Glazed Cherry Sauce

Chef's Soup of the Day (v) (vegan)

Mains

Braised Lamb Shank with Mash, Roast Vegetables, and Minted Gravy

Spiced Home Style Chicken Fillet with Bombay Potato, Bok Choy, and Coconut Cream

Sirloin Steak, Grilled Tomato, Flat Cap Mushroom, Parmentier Potato and Café de Paris Butter

Crispy Skinned Salmon, Creamed Celeriac, Mushroom Ketchup and Winter Greens

Butternut Squash Risotto with Feta and Crispy Greens (v)

Braised Belly Pork, Chive Mash, Roasted Vegetables and Baby Apple with Pan Jus

Dessert

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

White Chocolate Cheesecake with Textures of Raspberries and Raspberry Sorbet

Crema Catalana with Polenta Shortbread

Caramel Brownie with Vegan Ice Cream (vegan)

Farmhouse Cheeseboard with Biscuits & Chutney

2 courses £35, 3 courses £40