

∞ Mains ∞

(V) - Vegetarian

Baked Cod . . .16.75

Lemon & herb crust, vermouth broth with leeks, carrots & clams

Duck Breast . . .18.50

Crispy Serrano ham, Jerusalem artichoke puree, bacon & onion crust potato, sauteed Brussels sprouts & port jus

Venison . . .18.50

Mash potato, quince jus, beetroot powder, roasted beetroot, & Salsify poached in red wine

Lamb Tagine . .16.50

Pomegranete cous cous, fresh herbs

Roast of the day (Sunday only) . . .16.50

Chefs choice with Yorkshire pudding, roast potatoes, seasonal veg.

Salmon . . .18.75

Pan fried. Fish volute, dill oil, purple sprouting broccoli, sauteed potatoes.

Shin of Beef Pie . . .14.50

Hendersons relish & ale, wholegrain mustard mash, crusted peas

(V)Nut Roast . . .15.00

Roast butternut squash, sauteed kale, butternut squash puree, parsnips crisps.

SIDES . . .3.00

- (V)Pickled Onion Rings
- (V)Seasonal Vegetables
- (V)Twice cooked hand cut chips
- (V)Mashed potatoes
- (V)Green salad
- (V)Parmentier potatoes

SAUCES . . .3.00

- Pepper
- Diane
- Cabrales (Blue Cheese)

DETAILED ALLERGEN INFORMATION CAN BE FOUND IN THE ALLERGEN SPECIFIC MENUS