



For the table

Warm Bread with Dipping Oil & Balsamic 1.00pp/ Olives 3.85

Starters

Roast Iron Bark Pumpkin & Rosemary Soup 5.95 (v)

Pork & Duck Rilliettes, Red Onion Jam, Crackling, Toast 7.50

Roast Balmoral Wood Pigeon, Beetroot Textures, Celeriac, Pickled Wild Mushrooms, Red Wine 8.50

Sautéed Wild Mushroom, Port, Garlic, Cream, Char-Grilled sourdough 6.95

Cornish Crab, Chilli, Shallot, Garlic & Chervil Linguine 8.50/14.95

Beetroot & Goats Cheese Croquettes, Celery, Apple, Black Onion Seed 7.95 (v)

Mains

Supreme of Hake, Clam Chowder and Spinach 16.95

Slow roast pork Belly, Confit Garlic Mashed Potato, Apple, Kale, Calvados Jus 15.95

9oz* Grass Fed Rib Eye Steak, Grilled Flat Mushroom, Tomato, Triple Cooked Chips & Peppercorn Sauce 24.95

Seared Calves Liver, Bubble 'n' Squeak, Grilled Smoked Bacon, Confit Onion Jus 16.50

Squash & Goats Cheese Risotto, Squash Textures, Tapenade, Deep Fried Sage 13.95

Roast Balmoral Venison Haunch Steak, Rosti, Black Pudding, Spinach, Wild Mushrooms Juniper Jus 21.50

Side orders

3.50 Each

Triple Cooked Chips Tender Stem Broccoli French Fries

Buttered Spinach Mixed Salad Green Beans Mashed Potato

Desserts

Chocolate & Pistachio Brownie, Vanilla Ice Cream, Salted Caramel Sauce, Raspberry Gel 6.95

Vanilla Crème Brulee, Garibaldi Biscuits 6.50

Strawberry Eton Mess 5.50

Apple & Prune Crumble with Armagnac Sauce 6.95

Home Made Ice Cream & Sorbet of the Day 5.50

Selection of British Cheeses, Chutney, Grapes 9.50

If you have an allergy to any food products, please inform us before ordering.

(Please inform a member of staff if you are blocking another car in. Thank you)

*Pre-cooked weight