

Evening menu

Salt-baked beetroot with sesame. Balsamic glaze and goats cheese. (V/GF)

Chard and gruyere puff pastry tart with baronet cheese topping (V)

Home cured gravlax with buckwheat blini and dressed salad leaves.

Sweetcorn chowder with spiced butter and chopped coriander. (V,GF)

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Slow braised shin of beef navarin, autumn vegetables and rich red wine sauce.  
(GF)

Guilt head bream fillet with crayfish and girolle risotto, mascarpone and fresh herb (GF)

Roast leg and pan fried breast of baby poussin with white bean & navet cassoulet.(GF)

Turks-head pumpkin gnocchi with girolle & chestnut mushrooms, sage butter sauce.(V)

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Summer fruit with grilled masala sabayon (V,GF)

Frozen Lemongrass parfait with caramelised pineapple and chilli. (V,GF)

Plum and almond tart with brandy custard. (V)

Local Cheese platter with oat and ale crackers, apple and celery. Spiced onion chutney.

**3 course £29.00 2 course £22.00**

***Please make staff aware of any allergies or food intolerances you may have.***