



Main Menu

Thai green curry with organic chicken

*Succulent slow cooked chicken, aromatic paste, coconut milk,
seasonal green, coconut rice*

(V) Swap the chicken for organic leeks and lentils

£16.00

Trio of English duck

*Confit leg, pan seared breast, smoked sausage, sweet potato puree, braised red cabbage,
petite poi, ruby port and leek reduction*

£24.00

Local lamb rump

*Slow cooked and barbeque lamb, Moroccan butter bean puree, harissa yoghurt, salad,
sweet potato fries*

(V) Swap the lamb for Halloumi

£18.50

Wild Monk fish tail fillet

*Pan seared, steamed new potatoes in parsley and butter, steamed greens and a creamy
white wine, wild prawn and onion sauce*

£21.00

Venison casserole, Pie top

*Rich slow cooked local venison, puff pastry topper, seasonal vegetables, triple cooked
chips, gravy*

(V) Swap the venison for slow roasted Mediterranean vegetables

£19.00

Steak; 10oz. Rib Eye or 6oz. Fillet

Served with basil oil dressed local leaf and toasted almonds salad £22.00

The steak comes with your choice of homemade chip;

Triple cooked potato chips or sweet potato fries

Add a sauce for £3.00 choose from;

Gorgonzola, peppercorn or garlic & Worcester

Extras

£4.00

*Triple cooked chips, sweet potato fries, sweet potato mash, mixed
vegetables, mixed leaf salad, crispy black pudding, coleslaw*