

FROM THE KITCHEN...

(Served from 12-3 & 6-9.30) (Vegetarian/Vegan menu available upon request)

A relaxed meal

As much as dining in our award-winning restaurant is an experience in itself, sometimes taking a more laid-back approach to your culinary escapades is all you need...

Snacks and Starters

Soup of the day served with a bread roll	9.00
Sage and onion Scotch egg with a mustard and parsley emulsion	10.00
Olives	5.00
Savoury Popcorn with a choice of truffle and Parmesan, Thai curry or garlic and rosemary butter	3.00
Helen Meredew's Mac and cheese with smokey bacon, caramelized onions and mature Cheddar	8.00
Loaded fries with "Smoked Cheddar, bacon bits, crispy onions and jalapenos" or "truffle and parmesan with garlic aioli and chives"	7.50
Local sourdough with house butter	8.00

Main Dishes

Fish of the day served with sauteed new potatoes, steamed vegetables and a Chardonnay and chive sauce – *Please request the price with your server*

Fish and chips - Battered Haddock (GF) served with homemade tartare sauce, pea puree and curry sauce	18.00
Beef burger, Cheddar cheese, gherkins, onions, lettuce, tomatoes and burger sauce served with fries and salad	18.00
35-day aged 8oz Norfolk sirloin on the grill, served with truffle and Parmesan fries, and a side salad	29.50
'Game pie' Venison, Pheasant, Pigeon and Duck pie served with braised red cabbage and mashed potato	24.00
Salmon and cod fish cake with fresh herbs served with house salad and chilli jam	22.00
Tuna nicoise salad - Grilled tuna steak, green beans, new potatoes, olives and mixed leaves with a honey and mustard dressing	16.00

Accompaniments

Fries/Fries with 12-month aged Parmesan truffle and truffle aioli	5.00/6.00
House Salad	5.00

Desserts

Selection of local cheese, fig tarte Titan, Granny Smith gelee, Lavosh crackers	16.00
Chocolate fondant with raspberry sorbet	10.00
Winter berry crème brûlée with shortbread	10.00
Pear frangipane tart with dark chocolate ice cream	10.00
Scoop of ice cream 3 (<i>please enquire with your server for flavours</i>)	