



# A La Carte

## Starters

- Wild Boar and Apple Scotch Egg** Served with a local apple and cider chutney. 8
- V The Kitchen Soup Bowl** Homemade and served with bread. 7
- Ham Hock Croquette** Served with a burnt apple puree and celeriac remoulade. 7
- Pan Fried Rye Bay Scallops** Served with chorizo hash and pea mayonnaise. 11
- Chicken and Wild Mushroom Terrine** Served with pickled girolle's and truffle mayonnaise. 8
- V Camembert, Rhubarb and Onion Tart** Served with rhubarb chutney. 7

## Main Courses

- Trio of Spring Lamb** Herb rolled loin, braised neck and a shepherd's pie, served with beetroot and pea's three ways. 23
- Slow Cooked Pork Belly** With an apple and wholegrain mustard puree, dauphinoise potatoes and purple sprouting broccoli. 17
- Fish du Jour** Please ask your waitress for fish of the day. Market price

**Pan Fried Duck Breast** Glazed in a cherry reduction and served with baby leeks, herby potato rosti and confit cherries. 19

**Monkfish Curry with lemongrass and lime leaf** Served with brown shrimp and samphire rice. 19

**V Wild Mushroom Ravioli** With a burnt butter sauce and roasted pine nut crumb. 16

## V Side Dishes each 4

Gratin Creamed Leeks	Dauphinoise Potatoes	Triple Cooked Chips
Tender Stem Broccoli and Almonds	Creamy Chive Mash	Sweet Potato Fries
Macaroni Cheese	Seasonal Vegetables	Skin on Fries
Heritage Tomato, Red Onion and Pesto	French Green Beans	

All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. \*Service is discretionary but for tables of 8 or more 10% gratuity will be added to your bill!