

## SHARING PLATES

Rustic breads, extra virgin olive oil, roast garlic, red pepper & cumin dip 4.95

Baked camembert with rosemary & garlic, pear & quince chutney and stiratta romagna 10.95

Greek mezze: lemon & coriander hummous, tzatziki, tarasamalata, aubergine, tomato, red onion, olive & feta salad with pitta bread 13.95

Tapas plate: serrano ham, poco lomo, mojo picon, stuffed peppers, warm chorizo, morcilla & apples, ham & cheese croquettes 16.95

## STARTERS

Freshly made soup of the day 4.45

Vodka & beetroot cured salmon, capers, sieved egg and horseradish crème fraiche 7.95

Devilleed lamb's kidneys, chorizo, tomatoes and madeira on onion bread 7.95

Baked mushrooms, pinot grigio, parmesan, cream and stiratta romagna 6.95

Potted local game pate, spiced pear chutney and granary toast 6.95

King prawn, smoked salmon & crayfish cocktail, guacamole, marie rose 8.45

Smoked haddock fishcake, pancetta, poached egg and hollandaise 7.95/13.95

Tuna carpaccio, crab in wasabi mayonnaise, pink ginger & radish salad 7.95

Spiced pumpkin & cauliflower fritters, smoked sweetcorn and yoghurt 5.95

Baby back pork ribs, ginger, watermelon, soy, spring onions and chilli 6.95

**FRESH FISH & SHELLFISH** – See fish boards

**PLAT DU JOUR: SEASONAL GAME** – See our specials boards

## SALADS/PASTAS

Asian crispy beef, watercress, mouli, carrot, coriander, sweet chilli & sesame seed dressing 7.95/13.95

Chicory, lambs lettuce, roquefort, candied cashews, red wine poached pear, shallot & pomegranate vinaigrette 6.95/12.95

Risotto of the day 10.95

Tagliatoni, crab, fennel, tomato, chilli, garlic, white wine & parsley 7.95/13.95

Pappadelle, rabbit ragu, cinnamon, tomato, spinach, raisins & pine nuts 7.95/13.95

## CLASSICS/STOVE

Spit roast corn fed chicken chimichurri or roast garlic & aioli, fries and sweet winter slaw 13.95

Hickory pig's cheeks, truffle oil potato croquettes, creamed sweetcorn, nashi pear & coriander salad 15.95

Purity beer battered fish and chips, minted pea puree & sauce gribiche 13.95

Baraset burger, applewood cheese, lettuce, tomato relish, pickles and fries 12.95, add bacon 1.00

Ox cheek, veal kidney & stilton pie, creamy mash and chantenay carrots 14.95

Calves liver & onions, tray baked potatoes with thyme, garlic, bacon and Lea & Perrins 16.95

Butternut, sweet potato, red pepper & kidney bean chilli, wild rice, guacamole, sour cream and nachos 13.95

Roast rack of lamb, gratinated potatoes, pear, sprouts, serrano ham, cream and garlic 18.95

## GRILL

Sirloin steak, dressed watercress salad, sweetcorn crème brulee 24.95

Ribeye steak, polenta crust onions, tomato & gentleman's relish butter 23.95

Filet steak, roast marrow bone and red wine shallot sauce 25.95

– all steaks are served with hand cut frites, blackened tomato and field mushrooms

Chateaubriand for two, 28.50 per person,

with frites or bacon Lyonnaise potatoes, blackened tomato, field mushrooms, seasonal vegetables, bearnaise and trio of peppercorn sauce

## SIDES

Creamy mash 3.45

Smoked sea salt & aioli frites 3.45

Cabbage, leeks & peas 3.45

Honey roasted parsnips, carrot & swede 3.45

Sweet winter slaw 3.95

Rocket, tomato, red onion & pecorino 3.95

**PRIX FIXE MENU: 2 COURSES - £13.50, 3 COURSES - £16  
monday - friday, lunch + early evening...**

Please allow a minimum of 25 minutes if not ordering a starter.

All items may contain nuts or nut derivatives.

An optional service charge of 10% will be added for parties of 6 or more.