



Casual Dining Menu

Nibbles

Bread & Butter £2
Olives £3

Starters

Soup of the day £8
Cured salmon, beetroot, crème fraiche £9
Charcuterie - cured meats and pickles £8
Duck liver mousse, texture of heritage carrots, endive £9
Mozzarella and heritage tomato salad £7

Mains

Creedy Carver duck, pearl barley, pak choi, lime jus £18
Courgette flower stuffed with wild mushrooms, spring vegetables cooked with olive oil, chopped truffle £14
Roasted fish of the day, leek fondue, roasted leek, saffron potatoes, champagne sauce £17
8oz fillet steak, tomatoes, mushrooms, chips, peppercorn sauce £26

Sundays only: roast beef with all the trimmings £20

Sides

Chips £4
Crushed potatoes £4
Seasonal vegetables £4
Fresh garden salad £4

Desserts

Tonka bean panna cotta, mixed berry sorbet £8
Lemon tart with raspberry sorbet £7
Chocolate delice, hazelnut monte, salted caramel ice cream £9
Selection of sorbets £6

Coffee, tea and petit fours £4

Please note that we prepare and cook all ingredients in our kitchen. We do our utmost to keep them separate but this cannot be guaranteed. If you have any known allergies, please advise your waiter/waitress when ordering your meal, so that we can guide your choice.