



## Casual Dining Menu

### Nibbles

Bread & Butter £2  
Olives £3

### Starters

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

### Mains

Pan fried duck, pearl barley, broccoli, lime jus £18  
Pumpkin risotto, poached hens egg, pumpkin crisp (V) £12  
Roasted cod, 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

Triple cooked chips £4  
Crushed potatoes £4  
Seasonal vegetables £4  
Fresh garden salad £4

### Desserts

Vanilla panna cotta, sorbet £8  
Lemon tart with raspberry sorbet £7  
Chocolate delice, hazelnut monte, salted caramel ice cream £9  
Selection of sorbets £6  
Local cheese selection with crackers, candied walnuts, quince and chutney £9

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Coffee, tea and petit fours £3.75

*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.*