

DINNER

WHILE YOU WAIT

HOMEMADE BREAD BOARD £5.95
seaweed butter, confit pork butter

STARTERS

PAN FRIED PLAICE £7.95
spiced yoghurt, lime jelly, pickled cauliflower

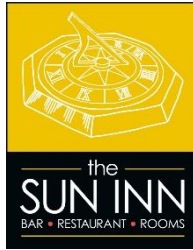
TORCHED MACKEREL £7.50
charred cucumber, elderflower butter milk, black radish

MUSHROOM TAGLIATELLE £7.25
compressed celery, aged cream, truffle

AGED BEEF TARTARE £7.95
confit egg yolk, brioche, pickled plum

MALTED WHEAT POTATO £6.25
goat's cheese, garlic caper, potato skin tuile

BRAISED POORK SHOULDER £7.75
compressed apple, confit shallot, caramelised onion



MAINS

APPLE BRAISED PORK BELLY £15.75
roasted swede, pumpkin, kale

ATLANTIC COD £16.75
chestnut mushroom, clams, Jerusalem artichoke

PAN FRIED POLLOCK £14.95
seaweed potato terrine, salsify, kohlrabi

SADDLE OF RED DEER £18.95
celeriac, cavolo nero, blueberry jam

SALT AGED DUCK BREAST £17.95
smoked beetroot, hen of the woods, turnip

PEARL BARLEY ARANCINI £14.50
black garlic, roast parsnip, pickled onion, buffalo Cheddar

8oz 28 DAY SIRLOIN STEAK £22.95 (£5.00 supplement for residents on dinner, bed & breakfast)
onion rings, Portobello mushroom, triple cooked chips, peppercorn sauce

SIDES

BRAISED RED CABBAGE £3.95

CREAMED POTATO £3.95

ROASTED ROOT VEGETABLES £3.95

TRIPLE COOKED CHIPS BACON AIOLI £4.50

DUCK FAT ROAST NEW POTATOES £3.95

TRIPLE COOKED CHIPS £3.95

BROCCOLI & ROASTED HAZELNUT £3.95

We have full detail of the specified 14 allergens contained in each dish on our menu
If you would like this information please ask a member of staff