Evening Menu

**Pre- Dinner Nibbles**

Sourdough, oil, smoked nuts, pork puff

 **To Share**: A platter of Forest Meats with sourdough or Baked Camembert and sourdough 12.5

**Starters**

Seared sea bream fillet, pickled kohlrabi, compressed apple & mustard 7.5

Confit Chicken leg, chicory jam, siracha granola and soy dressing 7.5

Chefs soup of the day and toasted sourdough 5.5

Duck Egg Scotch Egg with prune and apple ketchup 7

Salt baked celeriac, burnt apple, candied hazelnut and perigord truffle 6.5

**Classics**

Local Ale battered fish and chips with hot tartar and crushed peas 13

Chefs Pie of the Day, mash, gravy and seasonal vegetables 14

Handmade beef burger, pulled bbq beef shin, Hereford hop, spiced tomato chutney with triple cooked chips and pickled cabbage 14

**Mains**

Roasted Cod loin, pomme anna, pickled clams, miso puree, torched leek velouté 18

60day aged Longhorn thick cut steak, roasted tomatoes, wild mushrooms, truffle and Harefield triple cooked chips 22 Madeira and pepper sauce 2

Handmade chive gnocchi, brassicas, shallot, roasted almonds and parmesan cream 16

Roasted cauliflower steak, coriander, coconut, pine nut, crispy wild rice, pak choi 14

Honeybush smoked venison, glazed parsnip cones, nut and seed dressing 25

**Sides**

Truffle and Harefied triple cooked chips 4.5 Walnut, apple, goats cheese salad 5 Roasted heritage carrots 4 Tenderstem broccoli and toasted almonds 4

Desserts

all 6.5

Sticky Toffee Pudding, candied pecans and clotted cream

Toasted hazelnut brulee, almond biscuit and grapefruit granita

Chocolate Delice, toasted hazlenuts, dehydrated chocolate mousse and salted caramel ice cream

Blackberry mousse, lemon curd meringue and toasted pistachio

3 piece cheese selection and accompaniments 8.5 with Taylors Port 11

Dessert wine and post-prandial’s

Sauterns

Moscato Passito

Port

Remy Martin or Courvoisier

Baileys or Tia Maria

Amaretto

Coffee and home-made treat 3.5

There are a variety of tea and coffee available – please ask