

## STARTERS

- Cornish crab & brandy soup laced with cream (GF) - £7.50
- Breaded Goats cheese with roasted red onion and tomato chutney - £7.25
- Confit of duck bon bon with pea & mint puree with charred clementine - £7.95
- Tain of Avocado and sundried tomato tian with basil oil and balsamic dressing (GF) - £7.25
- Pheasant and Armagnac terrine with pistachio nuts, cranberry and orange compote with crispy crostinis - £7.50
- Pan fried wild mushrooms served in a madeira veal jus on a toasted brioche bread - £7.95
- Tandoori seared scallops served on sweet potato & pumpkin puree with crispy curly kale (GF) - £11.95

## MAINS

- Pan fried creedy carver duck with roasted fig tart and redcurrant & rosemary jus - £21.50
- Pan fried partridge with bacon & cabbage rissole, wild mushrooms and a red wine jus - £22.00
- Roasted rump of lamb with a black pudding rosti with a carrot and nutmeg puree (GF) - £21.00
- Tornedos of Walter Rose beef fillet with roasted beets, glazed in Harlech cheese with a red wine jus (GF) -£26.00
- Monkfish wellington with parma ham, pistachio in puff pastry with a cream of crab sauce - £21.50
- Pumpkin ravioli with sage nutmeg butter, parmesan cheese & toasted hazelnuts - £15.00
- Coriander crusted salmon served with lightly curried mussels & sweet potato - £18.50
- Roasted Vegetables with pan fried polenta with a tomato puree and basil oil (GF) - £15

*All served with vegetables of the day*

## DESSERTS

- Apple & cinnamon tart with calvados crème anglaise
- Chocolate and Bacardi mousse with coconut shortbread and vanilla ice cream
- Blueberry cheesecake with vanilla ice cream
- Poached spiced pears in red wine with honey & ginger ice cream (GF)
- Coffee pannacotta with hazelnut praline (GF)
- Selection of British and continental cheese served with biscuits, grapes, apple and celery - £8.00
- Selection of ice creams or sorbets
- All desserts £7.00 (unless stated otherwise)*
- Coffee and homemade petit fours - £4.95