



Starters

Smoked chicken and ham terrine with crispy kale, frizzy leaves £9

Mixed leaf salad with pickled grapes, candied walnuts and goat cheese £8

Gluten free crumb coated whitebait with aïoli and dressed watercress £9

Soup of the day with warm crusty bread £7

Main course

Pan seared duck breast with spring greens, sautéed shiitake mushroom, potato and duck bonbon, black garlic puree and orange sauce £22

Grilled chalk stream trout served with samphire and new potato cake, pickled shallots, sweetcorn puree and dill infused crème fraîche £21

Vegan cauliflower, broccoli, cheese pie served with vegan mash, spring greens and vegan gravy £16

Ricotta and spinach tortellini tossed in green pesto with parmesan cheese £16

Please be aware that our dishes are prepared where nuts and gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding **allergens**, please speak to a member of our team before ordering



Desserts

Lemon posset with Italian meringue and citrus shortbread £8

Raspberry bakewell tart with crème fraiche £8

Vegan Belgium cheesecake with fruits of the forest compote £8

Rum infused sticky toffee pudding with a toffee and rum sauce £8

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