

December Dinner Menu

<i>Guinea Fowl Terrine with Sultanas and Armagnac</i>	<i>£7.25</i>
<i>Tartlet of Leeks with Lovage, Stilton and Walnuts</i>	<i>£7.25</i>
<i>Baked Gnocchi with Mushrooms and Manchego Cheese</i>	<i>£6.95</i>
<i>Ravioli of Butternut Squash with Sage and Crème Fraîche</i>	<i>£7.75</i>
<i>Potted Sea Trout with Capers and Dill Butter</i>	<i>£7.95</i>
<i>Homemade Soup with a Freshly Baked Roll</i>	<i>£4.95</i>
<i>Game Sausages with Butter Bean Mash and Onion Gravy</i>	<i>£7.25</i>
	
<i>Braised Lamb Shank with Port and Redcurrant</i>	<i>£18.50</i>
<i>Breast of Chicken with Mushrooms and Spinach on a Cream and Madeira Sauce</i>	<i>£17.50</i>
<i>Venison and Mushroom Pie with Stilton</i>	<i>£17.95</i>
<i>Pork Tenderloin Filled with Black Pudding and Apple on a Spiced Cider Sauce</i>	<i>£18.25</i>
<i>Fillet of Beef with Stout and Grainy Mustard</i>	<i>£23.95</i>
<i>Roast Salmon with Watercress Pesto</i>	<i>£17.95</i>
<i>Beetroot Tart with Ricotta and Caramelised Onion</i>	<i>£14.50</i>
<i>Turkey Parcel with Cranberry and Chestnut Stuffing</i>	<i>£17.95</i>

Some of our dishes may contain allergens
Please see accompanying page for details,
or advise a member of staff