



# MENU

Thursday 26<sup>th</sup> September & 3<sup>rd</sup> October 2019


**3 courses £17.95**

## Starters

Chicken Liver Parfait  
piccalilli & sour dough

Pan Seared Mackerel  
beetroot & horseradish

Confit Shredded Duck  
Thai salad, soy jelly, wonton cracker, coriander & chilli dressing


 Goats Cheese & Wild Mushroom Fricassee  
brioche & rocket

## Main Courses


Stuffed Guinea Fowl Supreme  
fondant potatoes, kale, burnt onion puree, tarragon jus

Cod Fish Pie  
mussel, caper & parsley sauce

Crispy Pork Belly  
smoked pork shoulder croquette, apple & cassoulet of beans, sage & apple jus



 Squash, Gorgonzola & Smoked Pinenut Risotto

## Desserts

 Caramelised Fig & Almond Tart  
Fig compote & honey ice cream

Sticky Toffee Pudding  
Crème fraiche & toffee sauce

 " Apple & Blackberry Crumble "

 denotes suitable for vegetarians    " = deconstructed"     denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise