



# Get Menu

2 Courses • £17

3 Courses • £22

## Starters

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(V/VE) Soup of the day • *served with bread*

(V) Wild mushrooms and truffled honey • *served with toasted brioche*  
*(Contains gluten and dairy)*

Bacon, goats cheese & butternut squash tart • *with onion marmalade*  
*(Contains gluten and dairy)*

Chicken & black pudding terrine • *with celeriac remoulade and prune compote (+ £2 supplement)*  
*(Contains dairy, gluten)*

## Mains

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(V/VE) Wild mushroom risotto • *with parmesan tuile*  
*(Contains dairy)*

(V) Brie & mushroom bake • *served with seasonal vegetables and gravy*  
*(Contains gluten and dairy)*

Venison steak in red wine • *with dauphinoise potatoes and crispy leeks*  
*(Contains dairy)*

Halibut • *with mussels, mashed potatoes and parsley sauce*  
*(Contains dairy and shellfish)*

Beef bourguignon • *in mushroom and shallot sauce, served with carrots & mash (+ £3 supplement)*  
*(Contains dairy)*

## Desserts

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Home-baked banana bread • *with banoffee sauce and ice cream*  
*(Contains gluten and dairy)*

Dark chocolate & orange tart • *with clotted cream*  
*(Contains gluten and dairy)*

Coffee and Bailey's Panna cotta  
*(Contains dairy)*

## Sides

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(V/VE) Truffled cauliflower  
mash • £3.95  
*(Contains dairy)*

Honey & black pepper  
chipolatas • £3.95  
*(Contains gluten)*

Roasted root vegetables • £3.50  
*(Contains dairy)*

Beef dripping roast potatoes • £3.95  
*(Contains dairy)*  
*Vegetarian or Vegan option*  
*available on request*

Sprouts with bacon &  
chestnut crumble • £4.25  
*(Contains dairy and nuts)*  
*Vegetarian or Vegan option*  
*available on request*