

SEPTEMBER'S SUPPERS

Friday & Saturday 6.30pm – 10.00pm

Starters

Home made soup of the day with crusty bread £4.95

Game terrine with seasonal chutney & toast £4.95

Scallops wrapped in streaky bacon with black pudding bubble & squeak £5.95

Roasted capsicum fritters with coriander & walnut pesto £4.95

Melon & toasted pumpkin seed salad £4.95

Main courses

Acorn squash stuffed with wild rice & wild mushrooms served with a red pepper reduction £9.95

Risotto verdè - peas, mixed herbs, pea shoots & pecorino cheese £9.95

Rabbit wrapped in pancetta with sticky polenta & mustard jus £12.50

Herby polenta crusted lamb outlets on puy lentils with red currant & mint jus £11.50

8oz Fillet steak with hand cut chips, vine cherry tomatoes, mushroom & a choice of pepper corn sauce or Café de Paris butter £18.95

Honey glazed date & saffron slow cooked braised beef with herbed mash £12.95

Supreme corn fed chicken breast stuffed with pork, leek & sundried tomatoes on herbed mash with tarragon sauce £11.50

Pan fried halibut stuffed with puy lentils, wild mushrooms, served with roasted red pepper reduction £14.95

SIDES £3.00 each

Artisan bread with olive oil & balsamic vinegar £3.00

Hand cut chips £3.00

Late summer greens £3.00

Roasted mixed squash medley £3.00

Our fruit and veg are always seasonal & mostly local. Meats & game are fresh, British & locally sourced. Our fish & seafood is sustainable guaranteed by the MSC Scheme.

10% service charge will be added to tables of 5 or more.