

## A La Carte Menu

### Starters

Soup of the day £6

Spinach & Potato Ravioli, Crisp Spinach & Sage Beurre Blanc £7

Rabbit & Bacon Terrine, Homemade Brown Sauce & Toast £7.5

Black Pudding Scotch Egg, with a Foie Gras Yolk and Roast Apple Puree £9.5

Smoked Haddock Hash, Poached egg, Horse Radish & Watercress Sauce £7.5 (gf)

Charred Hispi Cabbage, Hazelnut Romesco & Sherry Vinaigrette £6 (ve)

Soy, Mirin & Yuzu Cured Seatrout, Raddish Salad & Crisp Rice Noodles £7.5

### Mains

Chicken Breast Wrapped in Pancetta, Stuffed with a Stilton Mousse, Potato Rosti, Roast Parsley Root, Port Glaze £14.5 (gf)

Venison Loin, Butternut Squash two ways (Puree & Roast), Truffle Mash, Curly Kale, Shallot Crisp & Red Wine Jus £20

Saltimbocca of Sea Bream, Crushed potato, French beans, Cherry Tomato & Basil Compote Aged Balsamic £16 (gf)

Cod Baked with a Mediterranean Crust, Courgette & a Butter Bean Chorizo & Star Anise Stew £16 (gf)

Pan Seared Tempeh, Pak Choi, Hot & Sour noodle broth £14 (gf) (ve)

Roast Jerusalem Artichoke, Beetroot with a Blue Cheese Risotto Cake, Rocket Leaves & a Honey & Orange Dressing £12 (gf) (v)

### Desserts

Rhubarb Semi Freddo, Pistachio Ice Cream & Honeycomb £6.5 (gf)

Old Volunteer Black Forest Gateaux, Vanilla & White Chocolate Mousse, Grilotte Cherries & Kirsch £7

Caramelised Pear Crumble, Toasted Almond Cream £6 (ve)

Coconut Tart, Passion Fruit Mascarpone £6

Raspberry & Florentine Stack, Florentine Biscuits Layered with Raspberry Mousse & Fresh Raspberries £ 6.5 (gf)

Selection of Ice Creams & Sorbets 3 Scoops £5.5

Selection of British Isle Cheese with Biscuits & Chutney. 3 Cheeses £7.00. 6 Cheeses £12