



Example Specials Menu

Starters

Seared scallops with black pudding & hollandaise sauce - £7

Blue cheese mushrooms with pesto dressed rocket - £6.50

Crispy pheasant leg with bacon, Savoy cabbage and quince puree - £7

Chicken liver parfait with toasted brioche and Chequers chutney - £6.50

Grilled fresh sardines on toast with caper oil - £7

Game terrine with pear jelly - £7

Main courses

Braised pork belly with fondant potatoes, chorizo and sage & red onion sauce - £17

English partridge with braised lentils and herb roasted potatoes - £17

Fillet of brill with mussel linguini and chilli lemon squid - £17

Halibut steak with coconut rice, chilli dressed broccoli and coconut cream - £17

Butternut squash & feta tart - £13.50

Seafood risotto with saffron - £13.50

Slow cooked pork shoulder with parsley mash & apple compote - £17

Sundays: Forerib of beef, loin of pork, leg of lamb. All served with Yorkshire pudding, duck fat roasties, creamy mash and seasonal vegetables £14 served with mixed greens - £14

Puddings

Cointreau pannacotta with lemon sorbet & praline - £5.75

Traditional Bakewell Pudding with custard - £5.75

Lemon cheesecake with orange dressing - £5.75

Rich chocolate torte with orange syrup and choc-chip ice cream - £5.75

Sticky toffee pudding with toffee sauce & vanilla ice cream - £5.75

English & continental cheese selection - £6.75