

Autumn Specials

SMALL PLATES - STARTERS

Baked Goats Cheese with Honey Rosemary Crumble and spiced Apricot Chutney V
9.00

Swiss Style Pearl Barley Soup with Root Vegetables, Crème Fraiche and Bresaola
8.50

Sesame glazed Salmon and King Prawn Skewer with Teriyaki Dressing and Pak Choi Salad
9.50

Braised Pigs Cheeks with Sauerkraut, crispy Onions and Potato Mousseline
10.50

MAIN DISHES

Spinach Spätzle Noodles with sautéed Wild Mushrooms and Cherry Tomatoes
Oak Smoked Cheddar Velouté and crispy Onions
16.50

Pan-seared Halibut and Atlantic Prawns in Café de Paris Butter
Cauliflower Puree and Romesco Dressing
24.50

Oven-roasted Chicken Supreme with Butternut Squash Rigatoni, Sage and Walnuts
Wild Roquette and Parmesan
19.00

Braised Featherblade of Beef with Pearl Onions and Chestnut Mushrooms
Wholegrain Mustard and Chive Mash
28.50

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.