

Autumn Menu

£14.95 - 2 courses | £18.95 - 3 courses

STARTERS

Pigeon breast with black pudding, roast beets, celeriac, squash, shallots, rocket and balsamic (G, D, C)

Cullen skink, smoked haddock chowder with a poached egg (F, E, D)

Wild mushroom risotto with parmesan crisp (V, D*)

MAINS

Coley with creamed leeks, savoy and mussels (D, F, S)

Fillet of pork wrapped in bacon with caramelized apples, root vegetables and potato purée **(C)**

Lentil and root vegetables stew with parsnip crisps **(V)**

DESSERTS

Poached pear with black pepper shortbread (G, D, Su)

Classic apple crumble and crème anglaise (E, D)

Sticky toffee pudding with toffee sauce and ice-cream (G, E, D)



Wine and Drinks

WHITE WINE	125 _{ml}	175 _{ml}	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25
ROSÉ WINE			
Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
RED WINE			
Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95
SPARKLING			
Prosecco Casa Defra	_	_	£14.50

BYOB - Bring your own wine bottle - £5 corkage per bottle (wine glasses provided)

BAR DRINKS

Bottled Beer 330ml	£3.50
Cider 330ml	£3.25
Pepsi Max / Coke 330ml	£1.50
San Pellegrino (Orange/Lemon) 330ml	£1.50
Still / Sparkling Mineral water	£1.20