

## CHOICE OF COCKTAIL

Elderflower Collins | Espresso Martini | Spiced & Stormy | Paloma | Disaronna Sour  
| Kentucky Apple

## STARTERS

Cheese Souffle

*Wyke Farm Cheddar cheese sauce (V)*

Chicken Liver Parfait

*Truffled butter, red onion marmalade & toast*

Indian Spiced Samosas

*Homemade pastried filled with spiced potatoes, cashew nuts, sultanas, peas & coriander.  
Served with tamarind dipping sauce & coconut cashew cream (VE)*

## MAINS

Smoked Haddock and Salmon Fishcake

*Homemade fishcake with wilted spinach, kale & nutmeg in a cheddar cream sauce, free  
range poached egg, toasted almonds*

Moules Frites

*Rope-grown mussels with white wine & shallot Marinier sauce, French fries & baguette*

Smoked Pork Belly with apple & crackling

*Slow-roasted, outdoor-reared pork belly & crispy crackling, apples three ways, braised  
cabbage, Dauphinoise potato*

Wild Mushroom Fricassee with potato, herb & cheese gnocchi

*Mixed native wild mushrooms with white wine, garlic & herbs, fried gnocchi, Jerusalem  
artichoke shavings*

## DESSERTS

Sticky Toffee Pudding

*With dark chocolate, almond & citrus crisp, Normandy crème fraiche, crunchy nougatine (V)*

Pistachio Souffle

*Famously light with rich chocolate ice cream (V)*

Chocolate Indulgence

*Chocolate and orange mousse, chocolate ice cream, chocolate almond crumb & a  
choccie flake (V)*

v Suitable for vegetarians. ve Suitable for vegans. Some of our dishes may contain olive stones, date stones or fish bones.

ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available

on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy

environments so we cannot guarantee their total absence in our dishes.