

Starters

Winter Soup of the Day	£8.75	Tempura Vegetables	£11
Sourdough croutons, toasted seeds (V, GF by request)		Sweet chilli & lemongrass dipping sauce (V,VE)	
Oven Baked Camembert	£10.75	Sauté Wild Mushroom & Ricotta	£11
Crisp French toast, truffled honey (V)		Parsley, sourdough (VE & GF by request)	
Venison, Wild Boar & Pheasant Terrine	£13.95	Slow Braised Pig Cheeks	£12.95
Wrapped in smoked pancetta, confit balsamic onions, sourdough breads		Sherry jus, croquette potatoes, parsley salsa, crispy onions	
Smoked Mackerel Pate	£12	Rosemary Seared Scallops	£14.95
Sweet pickled celery salad, warm rye bread (GF by request)		Served with pancetta, radicchio & toasted hazelnuts (GF)	



We recommend pairing with **Ponte Prosecco, Italy**. The crisp and refreshing nature of Prosecco will complement the delicate flavours of the scallops while also providing a delightful contrast to the richness of the pancetta. 125ml | **£8.00**

Mains

12 hr Braised Beef Bourguignon	£27	Baked Cod Fillet	£27
Red wine & thyme, baby onions, pancetta & smoked garlic creamed potato (GF)		Butter bean & shellfish chowder sauce with garlic & herbs (GF)	
<i>We recommend pairing with Valle de Oron Ribera Del Duero, Spain. Robust complex flavours, bold and full-bodied characteristics, typically exhibits dark fruit flavours which will harmonise with the deep flavours developed during the braising process. 175ml £9.50</i>		<i>We recommend pairing with Gautherin & Filles Chablis, France. Crisp vibrant acidity and minimal-driven characteristics will complement the flavours of the cod and richness of the chowder. 175ml £13.10</i>	
Seared Local Venison Fillet	£28.95	Roasted Monkfish	£27.95
Truffle & parmesan crust, dauphinoise potatoes, quince puree, butternut squash, port wine & thyme jus (GF by request)		Classic french style lentils, piccolo parsnips, wilted spinach (GF)	
<i>We recommend pairing with Jadot Bourgogne Pinot Noir, France. With a medium-bodied profile with elegant red fruit aromas along with subtle hints of spice and earthiness, great for the gamey and earthy notes of the venison. 175ml £13.90</i>		<i>We recommend pairing with Rag & Bone Reisling, Australia. Lively acidity will cut through the richness of the dish providing refreshing and cleansing effects on the palate, this balance ensures the flavours of both the wine and monkfish are well-matched. 175ml £10.15</i>	
Honey Glazed Duck Breast	£28	Rich Porcine Mushroom & Truffle Risotto	£20
Fondant potato, creamed garlic winter greens, braised baby carrots, cherry jus (GF)		Beenleigh blue cheese (GF,VE by request)	
<i>We recommend pairing with Domaine De La Baumé Syrah, France. Hints of spice, pepper bold and robust flavours highlighting the flavours of both the duck and citrus notes of the orange jus. 175ml £7.75</i>		<i>We recommend pairing with Sileni Cellar Selection Chardonnay, New Zealand. Fruity flavours, creamy texture and balanced acidity will enhance the flavours without overpowering the dish. 175ml £8.90</i>	
Roasted Free Range Chicken Breast	£26	Vegan Cassoulet	£19
Pommes anna potato, sauté wild mushrooms, fine beans, cooking jus (GF)		Cannellini & haricot blanc beans, mushrooms, winter root vegetables, tomato & red wine broth (VE, GF)	
<i>We recommend pairing with Chateau Trebiac Graves, France. Smooth tannins and moderate acidity will provide a pleasant structure that compliments the tender chicken and interacts with the earthy sautéed wild mushrooms. 175ml £14.75</i>		<i>We recommend pairing with Fleurie Chateau De Chatelard, France. Light, fruity providing refreshing contrast. Gentle tanning interact with the herbs and spices adding depth to the pairing. 175ml £10.75</i>	

Grill

All our steaks are matured for at least 21 days and are finished in a smoked bone marrow butter & accompanied with buttered fine beans, confit tomato, grilled field mushroom, hand cut chips & onion rings.

Sirloin	£38
Ribeye Steak	£42
Aberdeen Angus Fillet	£48

*We recommend pairing with **Alta Vista Estate Premium Cabernet Sauvignon, Argentina**. A full-bodied red wine with rich tannins and flavours of blackcurrant, black cherry, and vanilla complement the steak. 175ml **£11.55***

Sides

French fries (V)	£5
Truffle & parmesan fries (V)	£6.50
Tomato & basil salad (V, VE, GF)	£5
Hand cut chips (V, VE)	£5
Truffle & parmesan chips (V)	£6.50
Swan mixed leaf salad (V, VE)	£5

Puddings

Sticky Toffee Pudding	£9
Butterscotch sauce, vanilla ice cream (GF)	
Raspberry & Almond Tart	£9.50
White chocolate ice cream	
Chocolate Mousse	£9.50
Nutella sauce, hazelnut ice cream	
Vegan Biscoff Sundae	£9
Biscoff crumb, vanilla ice cream (VE)	
Warm Apple & Cinnamon Crumble	£9
With traditional English custard	
Warm Dark Chocolate Fondant	£9.50
Baileys ice cream, chocolate sauce	
Cheese Plate	£15
Selection of local and European cheeses, artisan crackers, quince, toasted nuts, apple, honey, grapes (V, GF available)	