Starters

. Celeriac and hazelnut soup, crusty baguette £7.95

. Scotched quails eggs, celeriac purée, thyme and spinach gel £10.95

. Smoked haddock,fennel and Brie arancini, horseradish cream, pickled shallot rings £10.80

. Torched heritage courgette feuilleté pastry tartlet, pinenuts, basil and truffle oil £9.95

. Moules marinières, crusty baguette £11.25

Main courses

. Wild garlic and mozzarella guinea fowl ballantine, creamed potato, wilted kale, peppered cream gravy £20.50

. Pan seared venison steak, dauphinois potatoes, with a star anisé, rhubarb and red wine sauce £23.00

. 6oz steak burger, Brie, red onion marmalade, hand cut triple cooked chips, onion rings, salad £18.95

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. Oven baked salmon fillet, pressed jasmine rice cake, fine beans, coconut curry cream £21.80

. Prosciutto wrapped hake loin, double roast sweet potatoes, greens, chilli beurre blanc £22.30

. Crispy beer battered haddock, crushed peas, hand cut triple cooked chips, homemade tartare sauce £19.80

. Moules à la crème, hand cut triple cooked chips, crusty baguette £22.50

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V Butternut squash and feta wellington, sauteed news, greens, red wine glaze £16.95

Vegan Wild mushroom, caramelised onion and walnut ravioli with a tomato passata and garlic bread £17.90

Grill

with grilled tomato, mushrooms, onion rings, hand cut triple cooked chips, salad

. 8oz English rump steak £20.70

. Mixed Grill (4oz rump, 4oz gammon, sausage, chicken breast, free range egg) £26.90

. 8oz English gammon steak, free range egg, pineapple salsa £17.95

* **Choice of sauces** : Green peppercorn, Stilton , Garlic mushroom £3.00