



BISTRO MENU

STARTERS

Cream of light curried parsnip soup, Marsala yoghurt & mini bhaji's (v)
£5.00

Hand raised terrine of venison, dried cranberry chutney & charred sour dough
£8.50

Smoked salmon, capers, shallots, lemon & buttered rye bread
£10.00

Heritage carrot salad...roasted, pickle, crisps & marinated, horseradish cream & garden leaves (v)
£7.50

Henson's cured pastrami, celeriac remoulade, mustard gel & gherkins
£9.00

MAIN COURSES

Slow cooked feather blade of beef, roasted carrots, grelot onions, radish root & red wine
£18.00

Salad of pea & mint falafel, crumbled feta cheese, pomegranate seeds & molasses (v)
£11.00

Scottish Highland beef burger with tomato & tarragon relish,
sweet potato fries, homemade cucumber pickle
£15.00

Penne arrabiata, roasted yellow cherry tomatoes, chilli, basil,
oregano & virgin olive oil (v)
£10.00

Spice crusted fillet of sea bream, white bean & chorizo casserole,
soft herbs & charred lemons
£16.00

DESSERTS

Lemon meringue pie, raspberry gel, clotted cream & lemon balm
£8.50

Pannetone bread & butter pudding, dried fruits, bun spice & orange mascarpone
£8.00

Selection of local cheese's, house chutney, quince jelly, wafers & crackers
£9.50

Sticky ginger pudding, caramel sauce, thick cream & fudge
£7.00

Chocolate & peanut butter cheese cake, puffed quinoa praline, crushed pretzels
£8.50