

# 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