

SPECIALS

SMALL PLATES...

fresh asparagus wrapped in artisan air dried ham
buttery chervil hollandaise sauce
hints of truffle oil (gf)
6.50

king prawns (shell off) - sautéed in whipped
garlic butter - squeeze of lemon - wilted baby
spinach leaves (gf)
7.50

pan-seared hand dived scallops - sweet pea alioli
black pudding medallions (gf)
9.50

LARGE PLATES...

roast greshingham duck breast
caramelised onion jam - herb and apple stuffing
panache of cheshires - petit pois - braised lettuce (gf)
19.50

grilled packington farm 28 day aged rib eye steak (300gm)
hand cut chips - WF ketchup
rich red wine sauce on the side (gf)
24.50

prime fillet steak medallion wrapped in bacon
pate croute - madeira sauce - buttery mash potato and
salt baked fresh asparagus (gf)
25.00

**ITEMS MARKED WITH GF
ARE GLUTEN FREE OR CAN BE MADE GLUTEN FREE.
BE SURE TO TELL YOUR SERVER**

