

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) - sauteed in whipped garlic butter
squeeze of lemon - wilted baby spinach leaves (gf)
7.50

pan-seared hand dived scallops - sweet pea alioli
curried cauliflower fritters - tendril pea shoots (gf)
9.50

LARGE PLATES...

loin of scottish venison - balsamic and port wine glaze
parsnip frites - colcannon mash - orange and redcurrant jam (gf)
22.50

greshingham duck breast - apple and sage stuffing - wilted
savoy cabbage - dauphinoise potatoes - caramelised onion jus
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
25.00

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

