

'HORS D'OEUVRES' TABLE

Featuring the very best selection of seasonal produce, much of it from the South West, for you to help yourself to.

Freshly prepared, our offering can be enjoyed either as a starter or main course.

Starter £8.95 Main Course £16.25

STARTERS

Tiger Prawn Tempura, chilli sauce, lime **£9.25 (5)/£18.50 (10)**

Baked Fig & Red Onion "Tart Tatin", Yorkshire fettle cheese (v) **£6.95**

Warm Pigeon Breast & Pancetta Salad, blackberry dressing, roasted hazelnuts **£7.50/£14.95**

MAIN COURSES

Scottish Salmon & Scallops, spinach & saffron risotto **£16.95**

"Coq au Vin", pan roasted breast & red wine braised leg, mushrooms, shallots, pancetta **£15.25**

Pan Fried Calves Liver, sweet & sour onions, creamy mash, crispy sage **£17.50**

Gloucestershire Pork, tenderloin, belly & spicy sausage, "hot-pot" potatoes, creamed savoy cabbage, bacon **£15.95**

Wainwrights Beer Battered Fish and Chips, homemade tatar sauce, mushy peas, lemon **£16.50**

4 hour Slow Cooked Welsh Lamb Shank, braised tomato, herbed cous cous **£16.95**

Italian Quarter Jacks Burger, ground prime beef, mozzarella, tomato relish, polenta chips **£15.95**

28 Day Dry Aged 9oz Sirloin or 10oz Rump Steak, landcress, cherry tomatoes, red wine butter, hand cut chips **£23.75**
classic peppercorn sauce... £1.50

Autumn Vegetable & Wild mushroom Pie, sweet potato mash (v) **£14.50**

A good number of our main courses are available for our younger diners in smaller servings, please ask for details

SIDE ORDERS

£3.25 each

Autumn Greens	Rocket & Parmesan Salad	Garlic Roasted Ratte Potatoes
Sea-Salted Hand Cut Chips	Spiced Cauliflower Fritters	Chicory, Blue Cheese & Walnut Salad

Dishes marked with (v) represent dishes suitable for vegetarians

DESSERTS

£6.75 each

Bramley Apple Crumble, blackberry crumble ice cream

Crème Brûlée, shortbread

Warm Chocolate Fondant, vanilla ice cream

Orange Caramel Cream, "Brew Tea" infused prunes

Farmhouse Parkin Pudding, treacle sauce, clotted cream

Selection of Yorvale Yorkshire Ice Cream... Mocha, Vanilla, Blackberry Crumble, or Plum & Armagnac

Can't manage a full dessert? Why not try our Affogato Vanilla Ice Cream with Hot Espresso Coffee £3.50

FARMHOUSE CHEESE

A Plate of Three £7.25

A taster plate of award winning cheeses served with celery, grapes & hand baked Scottish biscuits

Lancashire Blue

a unique soft blue veined blue cheese, produced using milk, exclusively from the Stonyknoll herd of pedigree British Holsteins on their farm

Oakwood Smoked Cheddar

naturally smoked over oakwood chips and made from milk produced on West Country farms. Each cheese is traditionally handmade guaranteeing an authentic, full farmhouse flavor

Irish Bally Brie

Hand-made in small batches, produced using only the finest quality milk from the lush fields of the Clogher Valley in Co. Tyrone. With a wonderfully rich and creamy, almost soft butter like centre. It has a delightful lingering savoury taste with a mellow, nutty flavour

A selection of freshly ground Piacetto Coffee & Loose Leaf Tea served with Chocolate Truffles

Brew Loose Leaf Tea

Fruit Punch, hibiscus, rosehip, strawberry, orange, lemongrass, apple peel

Moroccan Mint, gunpowder green tea, peppermint leaves

English Breakfast Tea, Indian assam, Chinese yunnan, Sri Lanka ceylon

Easy Green, Chinese yunnan green tea

Earl Grey, Sri Lankan ceylon, bergamot oil, calendula petals

Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice of the restaurant manager

Prices include VAT at current rate - service at your discretion

