

## STARTERS

Mackenzies Oak Smoked Scottish Salmon, prawns, crayfish & classic cocktail sauce £8.75

Leek, Potato & Watercress Soup, wholemeal garlic loaf £6.50 (v)

Farmhouse Chicken Liver & Pork Terrine, beetroot relish & rustic toast £6.75

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

Baked Fig & Red Onion Tart Tatin, Yorkshire fettle cheese £7.00 (v)

Galia Melon, Champagne Orange Jelly & Winter Berries £6.50 (v)

Hand Cut Iberico Ham, manchego cheese & membrillo £8.75

Tiger Prawn Tempura, sweet chilli sauce & lime (*five*) £8.75 / (*nine*) £15.50

## MAIN COURSES

Pan Seared Fillet of Cornish Seabass, brown shrimps & saffron risotto £17.00

Coq Au Vin, pan roasted breast and red wine braised leg, mushrooms, shallots & pancetta £16.50

Grilled Venison Sausages, creamy mash & pickled red cabbage £16.95

Fish & Chips, fillet of haddock in wainwright ale batter with hand cut chips, homemade tartare sauce, mushy peas & lemon £16.00

Char-Grilled 28 Day Aged 9oz Sirloin Steak, watercress, red wine butter & hand cut chips £21.50  
Add Peppercorn Sauce for £1.50

4 Hour Slow Cooked Blade of Beef, Burgundy wine sauce, bubble and squeak & horseradish cream £17.00

Plate of Hampshire Pork, tenderloin & belly served with spicy sausage hot-pot potatoes, creamed savoy cabbage & bacon £16.95

Baked Wild Mushroom Chestnut & Spinach Parcel, caramelised root vegetables £14.00 (v)

Gluten Free Pasta simply served with spicy tomato sauce or formaggio cheese sauce £12.50 (v)

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We're committed to using our local suppliers  
as much as possible and working with them  
to provide the very best in seasonal produce

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## SIDE ORDERS

All £3.25

Caramelised Root Vegetables  
Buttered Winter Greens  
Garlic & Thyme Roasted Potatoes  
Sea Salted Hand Cut Chips  
Rocket & Parmesan Salad  
Tomato, Watercress & Red Onion Salad

## DESSERTS

All £6.70

Bramley Apple Crumble, vanilla ice cream

Chocolate 'Indulgence'

Toffee, Banana & Pecan Sundae

Crème Brûlée, shortbread

Sticky Toffee Pudding, hot butterscotch sauce & cream

Yorvale Yorkshire Ice Cream – vanilla pod, maple syrup and walnut or double chocolate

If you can't quite manage a dessert, why not have a taste of our Christmas Pudding Ice Cream £4.00

## CHEESE

Tuxford & Tebbutt Blue Stilton, Sandhams Mature Cheddar, Ballybrie, Hampshire Tunworth

All cheese served with grapes, celery & hand baked Scottish biscuits

A taster plate of three £6.70 or a plate of four £8.75

(v) – Vegetarian option

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