

# TO CONTINUE



- SLOW BRAISED BEEF SHIN** 17  
Horseradish mash, roasted pearl onions, buttered kale, chestnut mushrooms & rich beef ragu
- PAN-FRIED DUCK BREAST** 22  
Duck fat potato terrine, lemon & herb savoy cabbage, cherry duck jus
- PARMESAN CRUSTED CHICKEN** 18  
Truffle infused gnocchi, roasted cauliflower, spinach, & our chicken port gravy
- ROASTED MONKFISH** 17  
Served with spring vegetables, lightly spiced tomato veloute & homemade smoked bacon flatbread
- 5 HOUR COOKED PORK BELLY** 18  
Black pudding bon bon, roasted carrot fondant, green pea puree & red wine reduction
- FILLET OF SEA BREAM** 17  
Roasted courgettes, garlic & thyme cauliflower cous cous, red pepper & paprika sauce

## FLAT IRON TO SHARE

20oz

Served with roasted vine tomatoes, flat mushrooms, homemade rocket pesto, peppercorn sauce, red wine jus, Jersey Royals & chunky chips

42



### 100Z SIRLOIN STEAK 23

Served with homemade chunky chips, flat mushroom & roasted vine cherry tomatoes add garlic prawns (3) +5.00



### BEER BATTERED COD & CHIPS 16

Served with minted mushy peas & tartar sauce

### WILD MUSHROOM & RICOTTA FETTUCCINE 15

White wine & parsley sauce, homemade ricotta add chicken +2.50

### VEGAN ROASTED VEGETABLE WELLINGTON 16

Served with mashed potato, spring greens & our rich homemade gravy