



HOME KITCHEN

Dinner Menu 18:00 - Close

SNACKS

Warm Bread | Lescure Butter **4**

Hummus | Toasted Flat Bread **8**

Mixed Nuts **4.50** Marinated Pitted Olives **4.50**

Handmade Salted Crisps **2.50**

STARTERS

Roasted Red and Golden Beetroot | Blue Cheese | Hazelnuts | Mustard Dressing **11**

Cured Salmon | Pickled Cucumber and Apple Salad | Horseradish Cream **11.50**

Pressed Ham Hock Terrine | Piccalilli | Pork Scratchings **12**

Soup of the Day | Sourdough Croutons **9**

MAIN COURSES

28 Day Rib-Eye Steak | Confit Portobello Mushroom | Slow Cooked Vine Tomato | Red Wine Sauce **32.50**

Bois Boudran Marinated Chicken Breast | Grilled Hispi Cabbage | Ranch Dressing | Crispy Shallots **24**

Salt-Baked Celeriac | Truffled Celeriac Cream | Seasonal Mushrooms **19.50**

Roasted Cod | Brown Shrimp and Tarragon Butter Sauce | Fennel Salad **28.50**

House Salad **13**

SIDES

House Salad | Extra Fine Green Beans | Creamed Spinach

Minted New Potatoes | Pomme Puree

All at **6.50**

DESSERTS

Spiced Poached Pear | Warm Chocolate Sauce | Vanilla Chantilly **9**

Warm Treacle Tart | Devonshire Clotted Cream **9**

Selection of Cheeses | Pear & Saffron Chutney | Water Biscuits **14**