

## Starters

<b>Soup of the Day</b>	£ 5.00
<b>Ballotine of Salmon</b>	£ 7.50
<i>Smoked salmon mousse, beetroot puree</i>	
<b>Pan Seared Scallops</b>	£ 8.50
<i>Cauliflower puree</i>	
<b>Chicken Liver and Foie Gras Parfait</b>	£ 7.50
<i>Dried Muscat grapes, pain d'épice</i>	
<b>Cauliflower Cheese Risotto</b>	£ 6.00
<i>Parmesan tuille, thyme foam</i>	
<b>Pickled Vegetables</b>	£ 6.50
<i>Pan fried quail eggs, herb beurre blanc</i>	

## Main Course

<b>Brill, Mussels, Beer &amp; Chips</b>	£15.00
<i>Pan fried brill fillet, mussels poached in beer and three times cooked chips</i>	
<b>Local 'Catch of the Day'</b>	£15.00
<i>Boiled potatoes, seasonal vegetables, lemon and parsley butter</i>	
<b>Local 'Game of the Day'</b>	£15.00
<i>Potato rosti, roasted autumn vegetables, game roasting jus</i>	
<b>Pan Fried Fillet Steak</b>	£18.00
<i>Three times cooked chips, beef tomato, portabella mushroom, peppercorn sauce</i>	
<b>Wild Mushroom Tart</b>	£12.00
<i>Roasted Jerusalem artichokes, fresh truffle</i>	
<b>Ricotta Cheese Gnocchi</b>	£12.00
<i>Broccoli, salsify, sage beurre blanc</i>	

## Desserts

<b>Dark Chocolate Cup</b>	£ 5.50
<i>Filled with kirsch griottines cherries, and white chocolate cream</i>	
<b>Brandy Snap</b>	£ 5.00
<i>Filled with a light praline mousse</i>	
<b>Vanilla Crème Brûlée</b>	£ 5.00
<i>Chocolate chip and fudge ice cream</i>	
<b>Fresh Fruit Salad</b>	£ 6.00
<i>Today's home made sorbet</i>	
<b>Vanilla Pannacotta</b>	£ 5.50
<i>Caramelised pears, mulled wine figs</i>	
<b>Home Made Ice Creams and Sorbets</b>	£ 5.00
<b>Selection of Cheeses</b>	£ 7.00
<i>Served with home made biscuits</i>	

## Coffee

<b>Americano</b>	£ 2.50
<b>Cappuccino</b>	£ 3.00
<b>Espresso</b>	£ 1.80
<b>Latté</b>	£ 3.00
<b>Petit Fours</b>	£ 1.00