



Menu

Starters and Light Bites

Jerusalem Artichoke Soup £5.50

Delicious blend of Jerusalem artichoke and almond served with our freshly baked bread

Bagna Cauda £5.50

An Italian butter and anchovy fondue with seasonal crudité

Terrine of Chicken and Tarragon £6.50

With buttered toast, cornichons and a salad garnish

Open Omlette £6.50

Open omelette with goats cheese, spinach and parmesan served with a salad garnish

Mains & Salad

Cullen Skink £7.60

Creamy smoked haddock Cullen skink made with whole grain mustard and served with poached egg and home-made bread

Spinach & Ricotta Gnocchi(V) £9.00

With wild mushrooms and a mustard sauce

Roast Partridge £11.00

Roast partridge crown with braised red cabbage

Venison Pudding £12.00

Steamed venison pudding with seasonal root vegetables and red wine sauce



Desserts

Vanilla Panna Cotta	£5.50
Armagnac marinated Prune Soufflé	£5.50
Ginger Parkin	£5.50
Local Cheese with home-made rye crackers and freshly baked bread	£6.50

Afternoon Tea Treats

Homemade Scone	£3.50
Served warm with a generous dollop of cream, and local strawberry jam	
Choca-Mocha Cake	£3.50
A rich chocolate cake with a chocolate hazelnut ganache and a coffee buttercream icing	
Lemon Curd pancakes with whipped cream	£2.75

Please note all dishes are subject to change as we produce small quantities from delicious, local, seasonal ingredients to ensure we have something different and exciting for you to eat each time you visit.