



PRIVATE DINING ROOM MENU

THREE COURSES WITH COFFEE £29.95

STARTERS

SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber

CONFIT DUCK LEG & PRUNE TERRINE

Plum Chutney & Sourdough

ROAST PUMPKIN RISOTTO

Toasted Seeds (V)

MAIN COURSES

PAN FRIED SEA BASS

Gnocchi & Samphire, Tomato & Fennel Sauce

ROAST CHICKEN

Mustard Mash, Tenderstem Broccoli & Smoked Pancetta, Red Wine Jus

SMITHY HOUSE FARM PORK FILLET & COLLAR

Sweet Potato, Glazed Plums, Cavalo Nero & Crackling

WILD MUSHROOM RAGU PAPPARDELLE

Crispy Bread Crumbs (V)

PUDDINGS

STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream

CHOCOLATE & NUT TORTE

Cherry Ice Cream

VANILLA CHEESECAKE

Blackberry Compote

THREE CHEESE BOARD

Served with Fruit Cake & Artisan Biscuits, Quince Jelly, Grapes, Celery & Chutney

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.