

**From our own kitchen garden this week we are getting:** borlotti beans, leeks, spinach, pumpkins, parsnips, rhubarb, apples, kale, beetroot, herbs...

## MAIN MENU – Sample

### Starters

- Curried parsnip and apple soup, homemade bread £6
- Goat's cheese pannacotta, roasted beetroot, thyme £7
- Sautéed squid, chorizo and borlotti bean ragout £6.50
- Chicken and duck liver parfait, apricot chutney, toast £7
- Home-cured salmon gravadlax, marinated cucumber salad £7
- Pumpkin ravioli, Parma ham, nutmeg and sage £7.50/£15 (starter/main)

### Mains

- Slow-roasted belly of Kelmscott pork, baby spinach, apple, celeriac, crackling, cider jus £16.50
- Roast tranche of halibut, roast garlic mash, wild mushrooms, peas £16
- Pan-fried pheasant breast, honey and cumin roast parsnips, chestnut sauce, parsnip crisps £17
- Pumpkin and Lancashire cheese soufflé, chestnut cream, roast pumpkin salad £14
- Beer battered fish, proper chips, mushy peas, homemade tartare sauce £13
- Slow-cooked short rib of local beef, horseradish mash, roasted roots £15.50
- Poached brill fillet, fresh crab, puntalette, spring onion, crab bisque £17.50
- 28 day-aged Scotch ribeye steak, proper chips, mushroom, tomato, Dijon and tarragon butter £19.50

### Sharing Boards – ideal for 2 to start or 1 for main

- Mezze board - houmous, roasted tomato and cumin dip, babaganoush, marinated olives and feta, char-grilled pitta breads £11
- Fish board - home-cured salmon gravadlax, smoked mackerel pate, rollmop herrings, crayfish tails, crevettes, new potato salad, homemade bread £14
- Antipasti board – Italian meats and salamis, buffalo mozzarella, artichoke hearts, sunblush tomatoes and marinated roasted peppers £12.50

### Puddings

- Dark chocolate terrine, toffee honeycomb £6
- Iced pumpkin parfait, pear and chestnut syrup £6
- Apple tarte tatin, cinnamon ice cream £6
- Pistachio crème brûlée, lemon and almond cake £6
- Sticky toffee pudding, poached date puree, warm butterscotch sauce, vanilla bean ice cream £6
- Homemade ice creams and sorbets £6

### Cheese

Cheese, quince, water biscuits, oat biscuits £6.50 for 3, £9.50 for 5

- Isle of Mull cheddar – Unpasteurised Jersey cow's milk cheese with a strong fruity flavour
- Sharpham Rustic – Semi-soft, rich and creamy Jersey cows milk cheese, unpasteurised
- Win Green – Creamy soft white cows milk cheese, unpasteurised
- Cotehill Blue – Rich and creamy mature blue cheese from pasteurised cow's milk
- Spenwood – Hard sheeps milk cheese, creamy, unpasteurised
- Golden Cross – Full fat creamy goat's cheese, unpasteurised

Because we cook everything from fresh, we are able to cater for food allergies or intolerances – please just let us know when you book.