



Autumn Specials



Starters

Pan seared local pigeon breasts served on creamy mashed potato with a smoked bacon & mushroom sauce £8.95 (GF)

A warm salad of crispy belly pork, bacon, apple & black pudding with a honey & mustard dressing & toasted sesame seeds £8.95

Baked goats cheese served on a crouton with caramelised onion jam & rocket £8.95

Main Courses

8 oz Fillet steak served with chips, mushrooms, onion rings & tomato £27.95

Stilton glaze £2.50 Peppercorn sauce £2.50 Garlic butter £1.50

Baked breast of local partridge wrapped in smoked bacon, roasted root vegetables, creamy mashed potato with a redcurrant & thyme gravy £15.95 (GF)

Pan fried medallions of local venison, parsley sautéed new potatoes, roasted root vegetables & braised red cabbage with a juniper berry sauce £15.95

Local venison sausages, creamy mashed potato & braised red cabbage with onion gravy £14.95 (GF)

Vegetarian puff pastry Wellington (sweet potato, mushrooms, leek & smoked cheddar) with garlic & parsley sautéed new potatoes & a creamy mushroom sauce £14.95 (V)

Twice roasted belly pork, black pudding fritter, creamed apple mashed potato with a cider gravy £14.95 (GF no fritter)

(V) Vegetarian

(GF) Gluten free