

## DINNER MENU

Celery & celeriac soup	5.50
Chicken liver parfait with onion marmalade & toast	6.00
Gravadlax with dill & mustard sauce	9.50
Goats cheese & beetroot salad with a walnut oil dressing	7.50
Smoked haddock, salmon & prawn fish pie, vegetables	14.50
Steak, ale & mushroom pie with vegetables, mash or chips	14.50
Duck confit with lentils, spinach & sweet potato	16.50
Venison with celeriac purée, kale & game sauce	18.00
Aubergine Parmigiana baked with Mozzarella	12.00
Pressed lamb shoulder with greens, carrots & mash	16.50
Lamb's liver & bacon with mash and vegetables	14.50
Flat Iron steak with garlic butter and chips (served medium rare)	14.50
Sirloin steak with garlic butter & chips	19.50
Chips, mash, side salad or vegetables	2.50
Bread and butter pudding	6.50
Chocolate torte with salted caramel sauce & vanilla ice cream	6.75
Sticky toffee pudding, vanilla ice cream	6.50
Apple crumble with cream or custard	6.50
Ice Creams: vanilla, chocolate, pistachio	6.50
Sorbets: mango, raspberry, lemon	6.50
Selection of English cheeses with biscuits	7.75
pudding Wine – Palazzina 2015 <i>Moscato d’Asti</i> (125ml)	6.75
Cafetière Coffee, Decaff	2.50
Tea: English Breakfast, Earl Grey, Green, Camomile, Peppermint	2.00

Food allergies & intolerances: please speak to our staff about the ingredients in your meal, when making your order. Thank you