

# ALL DAY MENU



# HAUNCH OF VENISON

## Starters

<b>Soup of the Day ( v )</b> <i>toasted bread</i>	<b>7.50</b>
<b>Glazed Carrots Hummus ( ve )</b> <i>root crisps, pomegranate, pitta bread</i>	<b>7.95</b>
<b>Leek &amp; Courgette Crab Cake</b> <i>hollandaise sauce, chives</i>	<b>8.95</b>
<b>Smooth Duck Liver Pâté</b> <i>red onion chutney, toasted bread</i>	<b>9.95</b>
<b>Venison &amp; Black Pudding Scotch Egg</b> <i>celeriac remoulade</i>	<b>10.95</b>
<b>Wood Pigeon Breast</b> <i>black pudding, pancetta, radicchio &amp; cranberry sauce</i>	<b>10.95</b>

## Mains

<b>Glazed Goat's Cheese Salad ( v ) ( GF )</b> <i>mixed leaves, roasted beetroot, pecans, pumpkin seeds, pickled raspberries &amp; honey</i>	<b>13.95</b>
<b>Wild Mushroom Gnocchi ( v )</b> <i>stilton, truffle oil &amp; watercress</i>	<b>16.95</b>
<b>House Beer Battered Fish &amp; Chips</b> <i>crushed peas, burnt lemon &amp; tartar</i>	<b>17.95</b>
<b>Double Venison Smash Burger</b> <i>Isle of Wight blue cheese, wild rocket, gherkin, onion chutney, burger sauce &amp; fries</i>	<b>17.95</b>
<b>Locally Produced Venison Sausages</b> <i>mashed potato, roasted roots, crispy onions</i>	<b>18.95</b>
<b>Slow Roasted Pork Belly ( GF )</b> <i>wholegrain mustard mash, braised red cabbage, caramelised apple &amp; cider sauce</i>	<b>21.95</b>
<b>Slow Cooked Red Wine Venison Casserole</b> <i>tenderstem broccoli, root crisps &amp; sourdough</i>	<b>21.95</b>
<b>Pan Seared Salmon ( GF )</b> <i>new potatoes, tenderstem broccoli, roasted Jerusalem artichokes &amp; fish velouté</i>	<b>24.95</b>
<b>9oz Rib Eye Steak</b> <i>celeriac purée, sautéed wild mushrooms, sauce Diane &amp; chips</i>	<b>29.95</b>
<b>Trio of Wild Venison</b> <i>sweet purée, tenderstem broccoli, roasted shallot, pickled blackberry &amp; redcurrant jus</i>	<b>29.95</b>

## Sides

<b>Dressed Salad, Seasonal Greens, Chunky Chips, Braised Red Cabbage, Bread Basket, Mashed Potato, New Potatoes</b>	<b>4.50</b>
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If you have an allergy or any food intolerance please do not hesitate to ask a member of staff for advice and information regarding our menu.  
A discretionary 10% service charge will be added to your bill. This charge is shared equally among all the staff who served you today.