ALL DAY MENU



HAUNCH OF VENISON

Starters

Soup of the Day (v) **8.95**
toasted bread

Confit Duck Croquettes **9.95**
mixed leaves, spiced plum ketchup, pickled onions

Smooth Duck Liver Pâté **9.95**
red onion chutney, toasted bread

Smoked Trout Pâté **10.95**
pickled cucumber, capers, crostini

Venison & Black Pudding Scotch Egg **11.95**
celeriac remoulade

Mains

Glazed Goat's Cheese Salad (v) (GF) **14.95**
mixed leaves, roasted beetroot, pecans, pumpkin seeds, pickled raspberries, honey
add bacon for £2

House Beer Battered Fish & Chips **18.95**
crushed peas, burnt lemon & tartare
add curry sauce for £2

Wild Venison Burger **18.95**
caramelised onion, bacon, brie cheese, mushroom sauce, fries

Locally Produced Venison Sausages (vegan option available) **18.95**
mashed potato, kale & crispy onions

Pan Fried Seabass **23.95**
french beans, new potatoes, crumbled chorizo, buillabasse herb sauce

Slow Cooked Venison Casserole **23.95**
mashed potato, tenderstem broccoli, jus

Guinea Fowl Supreme **24.95**
Jerusalem artichoke, crispy kale, parsnip purée, madeira jus

Slow Roasted Pork Belly **24.95**
celeriac mash, baby vegetables, apple purée & honey cider jus

Trio of Wild Venison **32.95**
sweet potato purée, tenderstem broccoli, roasted shallot, blackberries, redcurrant jus

Sides

Dressed salad, Seasonal greens, Mashed Potatoes,
Chunky Chips, Bread Basket **5.95**

Parmesan & Truffle Fries, Charred Padron Peppers *(with aioli)* **7.95**
Grilled Tenderstem *(with kimchi sauce)*

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.