

ALL DAY MENU



HAUNCH OF VENISON

Starters

Soup of the Day (v) <i>toasted bread</i>	8.50
Courgette & Aubergine Bruschetta (ve) <i>cherry tomatoes, black olive tapenade, pesto, balsamic glaze</i>	8.95
Smooth Duck Liver Pâté <i>red onion chutney, toasted bread</i>	9.95
Confit Duck Leg Croquette & Truffle Arancini <i>marinara, cherry jus</i>	10.95
Venison & Black Pudding Scotch Egg <i>celeriac remoulade</i>	11.95
Wood Pigeon Breast <i>heritage carrots 3 ways: pickled, roasted and puréed</i>	11.95

Mains

Glazed Goat's Cheese Salad (v) (GF) <i>mixed leaves, roasted beetroot, pecans, pumpkin seeds, pickled raspberries, honey</i>	14.95
Creamy Gorgonzola & Walnut Gnocchi (v) <i>wild rocket, walnuts</i>	17.95
House Beer Battered Fish & Chips <i>crushed peas, burnt lemon, tartar</i>	18.95
Wild Venison Burger <i>caramelised onion, bacon, breaded fried brie, mushroom sauce, fries</i>	18.95
Locally Produced Venison Sausages (vegan option available) <i>mashed potato, roasted roots, crispy onions</i>	18.95
Pan Seared Rainbow Trout Supreme <i>sautéed new potatoes, pea & asparagus purée, dill sauce</i>	19.95
Slow Roasted Porchetta <i>dauphinoise potatoes, carrot fondant, apple purée, honey cider jus</i>	22.95
Rib Eye Steak Tagliata <i>sautéed potatoes, wild rocket, cherry tomatoes, shaved parmesan, balsamic glaze</i>	32.95
Trio of Wild Venison <i>sweet potato purée, tenderstem broccoli, roasted shallot, blackberries, redcurrant jus</i>	32.95
Herb Crusted Lamb Chops <i>sautéed new potatoes, asparagus, minted peas, dill oil</i>	32.95

Sides

Dressed Salad, Seasonal Greens, Chunky Chips, Bread Basket, Mashed Potato, New Potatoes	5.00
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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.