

Evening Dinner

For The Table

Olives	2.50
Nuts	2.50
Bread & whipped butter	3.50

Starters

Chicken liver terrine with seasonal chutney and brioche
6.95

Truffle risotto
6.95

Curried butternut squash soup
6.95

Recommended Wine: Banfi Principessa Gavia Gavi

Mains

Beef Wellington with gravy
23.95

Recommended Wine: Sacco Barolo

Pork chop with mashed potato and roasted apple
15.95

Recommended Wine: New Hall Bacchus Reserve

Buttered brill, spinach, mussels and cream sauce
21.95

Recommended Wine: Macon Lugny 'Les Genievers' Louis Latour

Cep and squash pasty with buttered kale
14.95

Recommended Wine: Aronui Albarino

Sides

Hand cut chips 4.50

Mashed potato 4.50

Garden salad 3.50

Seasonal vegetables 3.50

Dessert

Chocolate marquise with pistachio and Agen prune
7.95

Baked apple and blackberry crumble served with vanilla ice cream
7.95

Tomme de Savoie with crackers, pickled apple and grapes
8.95

Dinner

