

# SEASONAL SPECIALS



CHANGED MONTHLY TO REFLECT THE  
FRESHEST SEASONAL FLAVOURS

## STARTERS

- **SOUP OF THE DAY** - PLEASE ASK FOR DETAILS - £7.00
- **PAN SEARED DUCK BREAST** WITH HONEY AND SESAME SEEDS, CHARRED GEM LETTUCE, CANDID WALNUTS AND SPICED PLUM SAUCE - £12.00 (GF)
- **CHILLI AND GARLIC BUTTER KING PRAWNS** ON TOASTED FOCACCIA BREAD - £11.50 (GF)
- **BAKED CAMEMBERT** WITH HONEY DRIZZLE, THYME, RED ONION MARMALADE AND TOASTED SOURDOUGH - £11.50

## MAINS

- **VENISON STEAK** WITH DAUPHINOISE POTATOES, BRAISED CHICORY, TENDER STEM BROCCOLI AND BLACKBERRY JUS - £23.50 (GF)
- **RUMP OF LAKELAND LAMB** WITH FONDANT POTATO, SWEETBREADS, SHALLOTS, SUGAR SNAP PEAS AND THYME JUS - £23.50 (GF)
- **CAJUN SCOTTISH SALMON** WITH COCONUT RICE AND STIR-FRIED VEGETABLES - £21.50 (GF)
- **ROASTED CAULIFLOWER STEAK** WITH CARAMELISED CAULIFLOWER PUREE, GREEN BEANS, ROASTED ONION, CAPERS AND LEMON - £19.50 (V)
- **PIE OF THE WEEK** WITH FRESH VEGETABLES AND CHIPS OR MASH – PLEASE ASK WHAT TODAY'S PIE IS - £19.00

## DESSERTS

- **VANILLA AND RASPBERRY CRÈME BRULE** WITH HOMEMADE SHORTBREAD BISCUIT - £8.50 (GF)
- **APPLE AND MIXED FRUIT CRUMBLE** WITH VANILLA CUSTARD - £8.50