

SEASONAL SPECIALS



CHANGED MONTHLY TO REFLECT THE
FRESHEST SEASONAL FLAVOURS

STARTERS

- **PEA AND PANCETTA SOUP** TOPPED WITH CRISPY PANCETTA £7.00 GF
- **SLOW COOKED PORK BELLY** WITH CELERIAC PURÉE, BURNT ONION AND CHILLI JAM £10.00 GF
- **WILD MUSHROOM TACOS** WITH CRISPY MATAI AND FOREST MUSHROOMS, GUACAMOLE, HARISSA AND MAPLE SOUR CREAM, BABY GEM LETTUCE AND SOFT TORTILLA £9.00 V VE
- **KING SCALLOPS** WITH SAMPHIRE, SALSA VERDE £12.00 GF

MAINS

- **VEGAN SHEPHERDS PIE** SLOW COOKED LENTILS MUSHROOMS TOPPED WITH A SWEET POTATO PURÉE £17.00 V VE
- **MAPLE AND ORANGE GLAZED CONFIT DUCK LEG** WITH WHITE BEAN, CHORIZO AND SAUSAGE CASSOULET £21.00 GF
- **ROAST LOIN OF COD** WITH HOME-MADE SPINACH AND CRAB TORTELLINIS, BRAISED LEEKS, PICKLED HERITAGE TOMATOES AND CHIVE BUTTER SAUCE £23.00
- **LOIN OF LAKELAND LAMB MINI HOTPOT** WITH PEA AND MINT PURÉE AND REDCURRANT JUS £24.00 GF
- **PIE OF THE WEEK** WITH FRESH VEGETABLES AND CHIPS OR MASH – PLEASE ASK WHAT TODAY'S PIE IS £19.00

DESSERTS

- **APPLE AND BLACKBERRY PIE** WITH VANILLA CUSTARD £8.50
- **BISCOFF CHEESECAKE** TOPPED WITH A CARAMEL SAUCE WITH HONEYCOMB ICE CREAM £8.50