

Evening Menu

Starters

Aromatic Pork Belly Hot Pot with Noodles, Pak Choi and Sesame Oil £7.25

Devon Crab and Salmon Fishcake with Olive Tapenade, Romesco and Almond Sauce £7.50

Portobello Mushroom and Jerusalem Artichoke Risotto with Poached Egg and Watercress £6.50 (v)

Sauté Pig Kidney with Haggis, Wholegrain Mustard and Puff Pastry £6.95

Spiced Venison Koftas with Pickled Cucumber and Red Onion Salad with Minted Yoghurt £7.95

Seared Wood Pigeon Breast with Creamed Celeriac and Horseradish, Beetroot Relish and Fried Chorizo £7.50

Mains **Served with a Choice of Potato Dauphinoise or New Potato with Olives, Tomato and Red Onion**

Cotswold Pheasant, Smoked Pork Belly and Leek Pie with Buttered Spinach and Calvados Jus £14.50

Seared Duck Breast with Merguez Sausage, Ratatouille and a Red Wine Reduction £17.50

Braised Venison and Juniper Bourguignon with Root Vegetables and Shallots £14.95

Twice Baked Hereford Hop Cheese Soufflé with Creamed Spinach and Nutmeg £13.95 (v)

Pork Fillet, Blackpudding and Parma Ham Wellington with Buttered Beans and Devilled Kidney Sauce £16.50

Grilled Hake Fillet with Sauté Squid and Chorizo Sausage, Hummus and Spiced Aubergine £15.50

Charcoal Grills **28 Day Matured Hereford-Angus Breed served with Crispy Onions, Portobello Mushrooms and Hand Cut Chips**

12oz Rump £20

10oz Sirloin £24

Add a Sauce £2 Green Peppercorn Garlic and Herb Butter

Sides £3

Garlic and Herb Bread, Beer Battered Onion Rings, Hand Cut Chips, Seasonal Vegetables, Side Salad

(v) means vegetarian.

Please inform a member of staff of any allergies or dietary requirements.