



Winter Evening Menu

Starters

Red pepper and Tomato Soup with toasted sour dough

Homemade Pork and black pudding scotch egg with wholegrain mustard mayo

Pickled and torched mackerel fillet with fennel and orange salad, gooseberries, dill emulsion

Creamed wild mushrooms served on toasted sour dough and topped with an encrusted poached egg

Main Course

*Slow braised pork belly served with dauphinoise potatoes, caramelised apples
and wilted black cabbage*

*Venison Stew with silverskin onions served with whole grain mustard potato puree
and winter vegetables*

*48hr slow cooked short rib of beef glazed with a red wine jus served with wholegrain mustard
potato puree and tenderstem broccoli*

*Pan seared hake fillet with celeriac remoulade served with potato croquettes and
shrimp & caper beurre blanc*

*Rosemary infused polenta cake, roasted Mediterranean vegetables, tomato fondue and
grilled goats cheese*

Pan seared corn fed chicken supreme with petit pois à la française and sautéed pink fir potatoes

Desserts

Sticky toffee pudding with caramel and Solley's ice cream

Chocolate Brownie with Solley's ice cream

Vanilla brûlée with rhubarb compote

Cheeseboard

Two Courses for £15.00 / Three Courses for £20.00