

Wednesday 22 February - Lunch

Cranberry, elder flower & mint 3.50

Winter Pimm's & warm apple juice 5.50

Chilcas Organic Cabernet Sauvignon, Chile – an elegant spicy red, great with our cote du bœuf 24.65btl

Bread & butter 2.00 Forestiere olives 2.85

£5 Lunch

White onion & cider soup, Welsh rarebit 5.00

Rare roast beef & horseradish sandwich, chips 5.00

Marinated beetroot, whipped goats cheese & hazelnut dressing 6.50

Pressed chicken terrine, truffle cream & pickled chanterelles 6.00

Chicken liver parfait, grape chutney & toast 7.00

Regional Spanish charcuterie - *pork loin, chorizo, Serrano ham, breakfast radish & celeriac remoulade* 6.75/11.50

Starter board –*Beetroot & goats cheese, roast pork loin & dandelion, Chicken liver parfait* 15.00

Provençal vegetable lattice, beurre blanc & wild English leaves 11.00

Grilled Dorset sole, roast new potatoes, brown butter, lemon & capers 13.50

Roast cod, wilted spinach, pine nut & raisin salsa 14.00

Roast Goosnargh chicken breast, black pudding, potato rosti & apples 14.50

Cumberland sausages & mash, onion gravy 9.95

Aberdeen Angus cheese burger, chips (add bacon 50p) 9.50

Char grilled cote de boeuf, big chips & chop house butter 18.00

Sides

Chips, mash, mixed leaf salad, sprout & bacon gratin, curly kale 3.25 each

Puddings

Chateau du Levant Sauternes, France, 2005 16.85 btl 5.95 125ml

Chocolate truffles 3.50

Affogato & shortbread 4.50

Bakewell tart, pouring cream 5.50

Blood orange pannacotta & poached Yorkshire rhubarb 5.50

Sticky toffee pudding, caramel ice cream & toffee sauce 5.50

A Selection of English Cheeses

18.00

Taylor's 20 year old Tawny Port 50ml 7.15

Ragstone goats cheese, *Hereford*. Grandma Singleton, *Lancs*.

3.25each

Cornish Yarg, *Cornwall*. Swaledale, *Yorkshire*. Bath soft, *Avon*.

Waterloo, *Berkshire*. Cropwell Bishop Stilton, *Notts*. Oxford Isis, *Oxford*.

Cheeses served with Carr's water biscuits, grape chutney & quince jelly