

# OCTOBER - NOVEMBER

## EVENING A LA CARTE MENU 2022

### STARTERS

Cream of celeriac soup with truffle and balsamic salsa	£6.80
Smoked trout pâté with watercress salad and pickled onions	£7.20
Ham hock and a warm cauliflower in vinegar with parsley and baby leaves	£7.50

### MAIN COURSES

Salsify and cep mushroom 'vol-au-vent' with creamy carrots and celeriac	£17.50
Mussels in chef's special white wine, cream and parsley sauce with French fries	£19.50
Confit lamb shoulder with salsa verde filling on baked sweet potatoes, curly kale and feta cheese	£21.00

### CHEESES & DESSERTS

**Cheeses** - Selection of fine artisan cheeses from our trolley served with homemade crackers, seasonal chutney and nuts £11

Suggested wines      Banyuls Rimage, le Clos de Paulilles - 6.50 (75ml)

Pear & brandy soufflé £7.80

Suggested wine      Late Harvest Gewurztraminer, Alpha Montes, Chile - 6.80 (75ml)

Sticky toffee pudding, toffee sauce and vanilla ice cream £7.50

Suggested wine      Rivesaltes Ambré 2007, Château de Jau - 7.00 (75ml)

Praline crème brûlée £7.20

Suggested wine      Côteaux du Layon, domaine Ogereau - 5.70 (75ml)

*A discretionary 12.5% service will be added to your final bill  
Food allergies? Please let us know before ordering.*

## SALADS, STARTER PLATTERS & MAIN COURSES

Pitted olives in Provençal herbs 3.50

### SALADS AND STARTER

STARTER / MAIN

#### **Crayfish and avocado**

Crayfish served with avocado, baby spinach and a passion fruit, lime and chilli dressing

7.50 / 11.00

#### **Smoked chicken Salad**

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese

7.50 / 11.00

#### **Pork pâté**

Homemade pork pâté with house chutney and baby leaves

7.50

### MAINS

#### **Ribeye beef**

Grilled Suffolk free range ribeye beef (8oz) , sautéed mushrooms, potatoes and served with Stilton or peppercorn sauce

28.00

#### **"Tartiflette" style au Brie de Meaux**

Roasted potatoes, bacon and onion topped with Brie de Meaux, straight from the oven. Served with a green salad on the side

11.20

### PLATTER

#### **Farmhouse Cheese platter**

Selection of finest British and continental cheeses, apple, celery, chutney, walnuts, homemade bread & butter

14.50

#### **Assiette of Charcuterie**

Selection of the finest cured meats and salami served with homemade bread & butter

14.50

#### **Vegetarian platter (also vegan...)**

Sun-blushed tomatoes, artichoke, olives, chickpea hummus, mashed avocados and lime served focaccia bread & butter

14.50

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