

Main Menu

Starters

Crostinis with Smoked Salmon Butter

with Sauteed Baby Leeks 2,5,7 £11.95

Roasted Beetroot, Blood Orange and Goats' Cheese Salad

with Rocket, Spinach, Blood Orange Vinegarette 7 £9.50

Chilli Garlic Tiger Prawns

with Toasted Ciabatta 2,3,7 Starter £10.95 / Main £21.95

Pan Fried Artichokes, Chickpeas & Cherry Tomatoes

with Cumin, Citrus Crème Fraîche 7 £9.75

Braised Hot Honey Chorizo in Red Wine

with Crusty Bread & Butter 2,7,9,13 £10.50

Homemade Ham & Cheese Croquettes

with Smokey Tomato Relish 2,4,7 £10.95

Mains

Rich Game Burgundy with Colcannon Mash

Venison, Pheasant & Rabbit cooked in a Rich Wine Sauce with Rosemary, Thyme & Garlic with Creamy Mash & Kale, finished with Puff Pastry Strips 1,2,7,14 £24.95

Local Ribeye Steak

Local Ribeye cooked to your liking with Celeriac Mash & Purple Sprouting Broccoli 1 £31.95
Add Sauce Brandy Peppercorn OR Port & Stilton 7,14 £3.95

Spring Vegetable Orzo with New Potatoes

Orzo Pasta & New Potatoes with Peas, Leeks & Artichoke finished with Spring Onions, Fresh Mint & Ricotta 2,7 £21.50

Marinated Porchetta with Roasted New Potatoes

Pork Belly marinated in Lemon, Rosemary, Garlic & Thyme, Roasted New Potatoes, Balsamic Salad & Apple Wholegrain Sauce 9,10,14 £23.95

Chicken Thighs served on Root Vegetable Puy Lentils

Chicken Thighs served on Puy Lentils cooked in Vegetable Stock with Root Vegetables £21.95

Chickpea & Sweet Potato Stew

Chickpeas & Sweet Potatoes in Paprika & Tomato Sauce with Fresh Coriander 2 £19.95

Our kitchen prepares everything to order and can accommodate most dietary needs. Please inform a member of our team of any allergies or intolerances before ordering.

We hope you enjoy your meal!

14 Allergens



The way allergens are labelled on prepacked foods has changed. The Food Information Regulation, which came into force in December 2014, introduced a requirement that food businesses must provide information about the allergenic ingredients used in any food they sell or provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:

1 Celery
This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

2 Cereals containing gluten
Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

3 Crustaceans
Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

4 Eggs
Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

5 Fish
You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

6 Lupin
Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.

7 Milk
Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

8 Molluscs
These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews

9 Mustard
Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

10 Nuts
Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

11 Peanuts
Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

12 Sesame seeds
These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.

13 Soya
Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

14 Sulphur dioxide (sometimes known as sulphites)
This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

For more information, visit: food.gov.uk/allergy or nhs.uk/conditions/allergies

✉ Sign up to our allergy alerts on food.gov.uk/allergy-alerts, or follow #AllergyAlert on Twitter and

Facebook Let's keep connected at food.gov.uk/facebook

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