



Prix Fixe Menu

Tomato, lovage, and belotti bean soup with local bread

Chicken liver and pancetta pate, homemade chutney and
granary toast

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Grilled fillet of rainbow trout, samphire, new potatoes and a
saffron sauce

Braised leg of Gressingham duck, creamed potato, calvo nero, green
beans and a garlic and thyme sauce

Field mushroom filled with butternut squash and gorgonzola, topped
with a fresh herb crumble, with a sage and pinenut sauce

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Sticky toffee pudding with a rich fudge sauce

Raspberry crème brulee, with raspberry sorbet

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1 Course £12.50

2 Course £16.95

3 Course £19.95

Whilst every care is taken to clearly mark allergens within our dishes, if you have any questions, please do not hesitate to ask one of the team



Coffee

Americano	1.95
Latte	2.50
Cappucino	2.50
Espresso	1.95
Double espresso	2.50