

Starters

Devilled lambs Kidney with toasted bread & mixed leaf salad	4.50
Honey Glazed Ribs of Venison	4.50
Panfried Pigeon Breast with blackpudding mash & a mixed berry sauce	5.95
Mussels with bacon marinated in a white wine cream & garlic sauce	5.95

Mains

Fillet steak of Venison with wild mushrooms, beetroot puree, cider-fondant potato & a juniper berry jus	18.95
Rabbit Casserole with roasted new potatoes	9.95
Spicy Seafood Spaghetti with Sea Bass, Clams, Prawns & Mussels	12.95
Duo of Pheasant (leg & breast) with sauteed new potato, wilted spinach & rosemary jus	13.50
Duck Breast with fine beans, celeriac puree, dauphinois potato and an apricot & thyme sauce	13.95
Warm Goats Cheese salad, sat on a bed of cous cous with mediterranean vegetables & white truffle oil	9.95

Desserts

Apple & mixed berry crumble with custard	4.95
Eton Mess with mixed berry compote	4.95