



Starters

Homemade Soup of the Day - £6.50

Served with Crusty Bread (V)(VE)

Pan Seared King Scallops -£9

Served with cucumber, pea shoots and a lime, chilli and ginger dressing (G)

Pulled Pork and Green Apple Croquette - £8

With poached quail's egg and wild garlic and rocket puree

Tempura Cauliflower Fritter - £7

With Harissa hummus and carrot and avocado salad (V) (VE)

Pressed Chicken Terrine - £8

With chilled asparagus, juniper pickled wild mushroom and honey vinaigrette (GF)

Beetroot Cured Salmon - £8

With dressed chicory and horseradish crème fraiche (GF)

Mains

Waterford Farm 28 Day Aged Sirloin Steak – £24.50

With cherry vine tomatoes, wild mushroom fricassee, onion rings and a choice of skinny fired or chunky chips or make it **Surf and Turf with King Prawns for £29**

Trio of Lamb – £23.50

Roast neck, mini rack and lamb cottage pie topped with suet crust served with baby leeks, dauphinoise potato and a mint butter

Pan Fried Seabass - £19

With langoustines, samphire and kale served with a shellfish bisque (GF)

Fish and Chips - £15.50

Served with minted mushy, tartare sauce and fresh lemon

Chicken Three Ways - £19

Pan fried breast, roast drumstick and poached mousseline with smoked garlic and leek velouté, thyme scented fondant potato and prosciutto crackling

Wild Mushroom, Baby Onion and Kale Bourguignon - £14

With a sage suet scone (V) (VE) (GF)

(V) Vegetarian (G) Gluten Free (VE) Vegan.

We cannot guarantee that any items are completely allergen free due to kitchen production methods. Please ask to see our complete menu allergy matrix.

Desserts

Raspberry Brioche Bread and Butter Pudding - £7.50

With white chocolate and vanilla anglaise

Trio of Beacon Farm Ice cream – £5.50

3 scoops of award-winning ice cream (GF)

WH&G Cheeseboard – Full £15 or Individual Cheese - £4.50

A selection of French & English Cheeses served with biscuits and house chutney
(GF biscuits available)

Dark Chocolate Delice - £9

With a caramel centre, salted caramel peanuts, popcorn and cinder toffee ice cream

Blood Orange and Almond Mille Feuille - £8

Orange curd marmalade jelly and toasted almond crème patissiere

Praline Cheesecake - £8

With caramel latte glaze and honey roast hazelnuts