



local food • local drink • local pub

25TH OCTOBER – £39.50 per person

175ml glass of red or white wine OR one pint of our local ale

STARTERS

Pumpkin soup - toasted gruyère crouton

Spinach & ricotta arancini, roast tomato sauce

Salmon gravadlax, cucumber ribbons, crème fraîche

MAINS

Pan-fried hake fillet, new potatoes, mussels & saffron sauce

Roast pheasant, pumpkin, pumpkin puree, dauphinoise, cranberry compote

Venison shoulder casserole, potatoes mousseline, seasonal vegetables

Pumpkin risotto – cheese wafer

PUDDINGS

Normandy apple tart – salted caramel ice cream Poached pears, shortbread, butterscotch sauce Blackberry soufflé – chocolate ice cream

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. Please ask a server for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 10% will be added to your bill, this will be shared among the staff who prepared and served your meal today – thank you.