

Winter Specials

(subject to availability)



Venison stew (GFO)

£14.95

Local diced venison, swede, carrots, parsnips in a rich red wine and redcurrant jelly gravy served with black truffle mash, herby dumpling, and braised red cabbage

Liver and smoked streaky bacon (GF)

£11.95

Lamb's liver, bacon, onion gravy served with mashed potato, peas and broccoli

Hunters chicken (GF)

£12.95

Chicken breast wrapped in bacon topped with cheese in mushroom barbecue sauce served with salad and chips

Handmade faggots

£11.95

2 fresh pork and beef faggots, red onion, herbs and red wine gravy served with mashed potato, peas and broccoli

Braised steak (8oz) (GF)

£13.95

Slow cooked rump steak in rich red wine reduction served with winter root vegetables and potato cake

Roasted Pear, Goats Cheese and Walnut salad

£12.95

Hot roasted pear, goats cheese slice, toasted English muffin and walnuts on a bed of salad leaves drizzled with balsamic dressing

Pigeon and sweet beets salad (GF)

£13.95

Seared pigeon breast, figs, beetroot, salad leaves drizzled with balsamic dressing

Triple cooked belly pork (GFO)

£13.95

Slow cooked belly pork served with mashed potato, black pudding fritter, seasonal vegetables, apple sauce and red onion gravy

Savoury pancakes (VE)

£11.95

2 pancakes filled with brie cheese and roasted cherry tomatoes, peppers, mushrooms and courgettes served with salad, garlic and herb cheese sauce

All our food is prepared in a kitchen where nuts, gluten and other allergens are present.
If you have a food allergy please speak to our staff about your requirements before ordering

GF = Gluten Free • **GFO** = Gluten Free Option • **VE** = Vegetarian • **VG** = Vegan • **VGO** = Vegan Option