

KITCHEN MENU *by Cathy Bonus*

SNACK

Taramasalata & Blinis - £6.5

Foie Gras, Pain d'Épices & Grapefruit Chutney - £11

STARTER

Girolles Velouté (vg, gf) - £8.5

VEGAN OPTION - £7.5

Pan-Fried Scallops, Vanilla Parsnip (gf) - £9.5

MAIN

Butternut Squash Gnocchi, Squash Purée, Roast Pine Nuts (v) - £12

Trout Risotto, Samphire - £14

Venison Steak, Jerusalem Artichoke & Bordelaise Sauce - £18

SIDE

Sauteed Garlic & Parsley Mushrooms (vg, gf) - £5.5

Roasted Potatoes (v, gf) - £3.5

DESSERT

Biscuit Rose Dessert Cream (vg) - £6

Spiced Poached Pears & Mulled Wine (v) - £8

v - vegan ; vg - vegetarian ; gf - gluten free ; df - dairy free
Some of our foods may contain nuts and other allergens, if you have a special dietary requirement, please notify a member of our team.

An optional 12.5% service charge will be added to your bill.