



Restaurant Menu

Winter 2010

Starters

Spiced parsnip soup with a drizzle of herb oil (v) £4.50

Homemade chicken liver pate, served with puy lentils, toast and onion marmalade £7.00

Pan fried squid with chilli, parsley and garlic £7.00

Wild mussels, with a star anise and dill cream
as starter £7.50, as a main sized portion served with Ciabatta £15.00

Mange tout, green bean and organic baby leaf salad with roasted almonds (v) £5.50
Served with an Arancini (mushroom and Tallegio cheese risotto ball) (v) £6.50
also available as a main

Main Courses

Choose your own bangers and mash, served with red wine jus and crisped shallots £9.50
(Choose from wild venison and red wine, pork and leek, Brindisa chorizo or tomato and basil sausages (v))

A Halloumi cheese, aubergine and beef steak tomato griddled stack served with a roasted red pepper sauce on a sweetcorn fritter (v) £10.50

Fillet steak, 21-day hung, on a bed of spinach, served with a red wine and shallot jus and chunky chips or shoestring fries £17.50

Gloucester Old Spot pork belly on a potato and celeriac gratin, served with apple chutney and winter greens £13.00 (served 'thin and crispy' or 'fat and juicy')

Lamb chops, honey and lemon glaze with a mustard mash and minted vegetables £15.00

Organic salmon fillet, served with roasted sweet potato and broccoli, sprinkled with chilli and pine nuts £13.00

Hare stewed in red wine and served in a lattice topped pie, with boiled potatoes £11.50

Corn-fed chicken fillet, garlic spinach and gnocchi with a creamy white wine sauce £12.50

Arancini (mushroom and Tallegio cheese risotto ball) on a Mange tout, green bean and organic baby leaf salad with roasted almonds (v) £9.50

Winter greens £2.00

Shoestring Fries £3.50

Toasted ciabatta £1.50

Baby leaf salad £2.00

Chunky chips £3.50

Garlic ciabatta £2.00

Mash £2.00

Desserts

Millionaire's Shortbread cheesecake shortbread base with caramel and chocolate topping £6.00

Pannacotta with blackcurrants and a Cassis coulis £5.00

Chocolate fruit and nut brownie, served warm, with a homemade vanilla ice cream £5.00

Hamish Johnston 3 Cheese Platter - please ask your server for this week's selection £9.00