

# 3 COURSE £21pp 2 COURSE £18pp

6.30pm onwards, Monday - Sunday

## STARTERS

### SEASONAL SOUP

warm bread, butter

### POACHED SALMON

Cucumber, shallots, pickle

### SMOKED CHICKEN SALAD

Apple, radish, parsley

### FIG & CARAMELISED RED ONION TART (v)

## MAINS

### VENISON & CHESTNUT SUET PUDDING

Roast root vegetables

### SALMON & COD FISH PIE

Smoked cheddar mash, dressed salad

### CALVERS LIVER

Spinach, creamed potatoes,  
smoked bacon

### POACHED GNOCCHI (v)

Tomato, basil, mozzarella

## DESSERTS

### DOUBLE CHOCOLATE TART

Vanilla cream, chocolate shavings

### BRIOCHE BREAD & BUTTER PUDDING

English custard

### LOCAL CHEESE

Cheddar & blue, pickle,  
crackers & grapes

### JUDE'S GREAT BRITISH ICE CREAM

Vanilla, chocolate, salted caramel,  
strawberry, banana

## SIDES +£4

Steak chips, thyme sea salt

Salad, vinaigrette

Sage-batter onion rings

Roast squash, chorizo, Parmesan

## DRINK PAIRINGS

**RED** / Merlot, Errazuriz

**WHITE** / Sauvignon Blanc, Vidal

**BEER** / Cast Iron Amber Ale

Refer to our drinks menu for prices

Cannot be used in conjunction with any other offer. Offer available 1st January - 28th February 2019. Blackout dates apply. Sides are an additional £4 per item. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members. Opening times may vary. All prices include VAT at the current rate. A discretionary service charge will be added to your bill. (v) vegetarian