

COUNTRY PUB AND DINING



STARTERS

GARLIC KING PRAWNS

garlic, shallot and white wine butter sauce, with warm sourdough

BRUSCHETTA

toasted sourdough, vine tomatoes, garlic, fresh basil, balsamic & olive oil, rocket (GF, V & VG optional)

NAM TOK NUA

spicy Thai waterfall beef salad. Grilled beef fillet, toasted rice, fresh chilli & coriander

FRESH ASPARAGUS

crispy free-range egg, black truffle hollandaise, parmesan shavings

CHICKEN MEATBALLS

garlic ciabatta, roast tomato sauce, mozzarella & aged cheddar, fresh basil & parsley (GF optional)

MAINS

PRIME FILLET OF AGED BEEF (£5 supplement)

crispy new potatoes, garlic butter, peppercorn sauce, sautéed mushrooms, buttered asparagus & tender stem broccoli (GF optional)

BLACKENED COD

Thai red curry sauce, Asian slaw, jasmine rice (GF optional)

PAN SEARED CHICKEN BREAST

potato rosti, chicken beurre blanc, garlic roasted broccoli & cauliflower (GF optional)

VENISON FILLET (£5 supplement)

smoked bacon mashed potato, braised red cabbage, buttered kale, butternut puree, red wine jus (GF optional)

CONFIT DUCK LEG

roasted garlic mashed potato, sautéed green beans, celeriac puree, blackberry jus (GF optional)

PEA & SHALLOT RISOTTO

morel mushrooms, truffle oil, parmesan shavings (GF, V & VG optional)

DESSERTS

LEMON MOUSSE CAKE

fresh berries, raspberry coulis, strawberry ice cream

STICKY TOFFEE PUDDING (GF)

choice of Ice cream or custard

CHOCOLATE & SALTED CARAMEL TORTE

fresh berries, raspberry coulis, cream

VEGAN CHOCOLATE SPONGE (VG)

fresh berries, vegan "ice cream"

YEW TREE CHEESE BOARD (£5 supplement)

selection of local and international cheeses, grapes, walnuts, chutney

Please be advised that food prepared here may have come into contact with common allergens. Please make your server aware of any allergies or dietary requirements when placing your order.

Please be aware a 10% gratuity will be added to the bill. V = Vegetarian, VG = Vegan, GF = Gluten Free