

## A la Carte Menu Winter 2011/2012

### Starters

Freshly Homemade soup - <i>served with home-made bread</i>	£5 v
Duck Liver Parfait - <i>cranberry &amp; orange chutney, sultana &amp; walnut bread</i>	£7
Sticky Sweet Chilli Pork Belly - <i>Asian coleslaw, sesame &amp; lime dressing</i>	£6
Marinated Seafood Tagliatelle – <i>tomato &amp; chilli, dressed rocket &amp; parmesan salad</i>	£7
Goats Cheese, Sun-Dried Tomato & Red Onion Tart – <i>balsamic dressing</i>	£6 v

### Main Courses

Hereford Beef Fillet - <i>root vegetable gratin, glazed shallots, spinach, black truffle butter, red wine jus</i>	£22
Mediterranean Vegetable Lasagne – <i>halloumi cheese, lemon &amp; pine nut salad</i>	£12 v
Seared Wild Sea Trout – <i>winter vegetable fricassee, crushed new potatoes, rosemary &amp; garlic cream</i>	£14
Braised Lamb Shank – <i>roasted garlic mash, glazed root vegetables, rosemary jus</i>	£14
Grilled Smoked Haddock – <i>crushed new potatoes, curly kale, tarragon foam</i>	£16
Wild Mushroom & Sage Risotto – <i>crispy shallots, basil oil</i>	£13 v

Mixed Leaf Salad	£3	Seasonal vegetables	£3	New Potatoes	£3
Rocket & Pine nut salad	£3	Hand-cut chips	£3	Olives	£3

*Please see the Specials Board for additional dishes.*

*Particular dietary or other requirements can be catered for (including small & children portions) – please ask the waiting staff.*

*Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested.*

*All ingredients are sourced locally and from sustainable stock where possible and practical.*

*Service is discretionary, although a suggested 10% will be added for parties of 8 or more.*

*v vegetarian dish*