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# RESTAURANT MENU

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*Game dishes may contain shot & some items may contain bones.  
Please advise us if you have any allergies.*

## STARTERS

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SESAME SEED SEARED TUNA & PAN-FRIED RISOTTO CAKE  
*with pickled ginger & a pea & wasabi purée* **6.95**

PORK BELLY, CRISPY PANCETTA & CHESTNUT PURÉE  
*with quince & apple sauce* **6.95**

LEEK, POTATO & TRUFFLE TERRINE  
*with smoked tomatoes & Gruyère crostini* **6.50**

*Dishes in this box are individually priced or available to order as  
part of the weekday SET MENU. See box below for details.*

SMOKED SALMON PÂTÉ, AVRUGA CAVIAR & CROSTINI **6.50**

HOME-MADE SOUP OF THE DAY WITH CRUSTY BREAD **5.50**

POTTED RABBIT, FIG CHUTNEY & GRANARY TOAST **5.95**

WENSLEYDALE & CRANBERRY TARTLETTE, CANDIED WALNUT & ENDIVE **5.95**

## MAINS

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DUO OF PORK: SAGE & PROSCUTTIO WRAPPED PORK FILLET & PORK BELLY  
*with Pommes Anna, roasted carrots & cider jus* **16.95**

FILLET OF PLAICE WITH A PRAWN MOUSSE & CREAMED POTATO  
*with seasonal greens & a caper & lemon cream sauce* **14.50**

SMOKED SALMON FILLET ON A BED OF FETTUCINI  
*in a creamed Parmesan, spinach & lemon sauce* **13.95**

CHESTNUT & LENTIL WELLINGTON WITH A MUSHROOM DUXELLE (V) **13.95**  
*with Lyonnaise potatoes, roasted carrots, & a port & orange jus*

PAN-FRIED RISOTTO CAKE & VEGETABLE FRICASSÉ (V) **10.95**  
*with red pepper coulis*

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part of the weekday SET MENU. See box below for details.*

CHICKEN SUPREME WITH CRANBERRY, CHESTNUT & PORK STUFFING  
SAUTÉED LYONNAISE POTATOES & FINE BEANS WRAPPED IN PANCETTA  
*with a white wine jus* **12.95**

BEER BATTERED HADDOCK, HAND-CUT CHIPS & MUSHY PEAS **12.95**

VENISON SAUSAGES WITH BUBBLE & SQUEAK  
*with seasonal greens & a red wine jus* **12.95**

## SET MENU

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*Boxed Items are in our Set Menu - Available Mon - Fri (excluding BANK HOLDS)*

2 Courses for **15.95**

3 Courses for **18.95**

*Dessert choices are on a separate menu*



## STEAKS & BURGER

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### INKA-OVEN

Our steaks & burger are cooked in our Inka charcoal oven. It cooks food like a 'closed barbecue' resulting in the same delicious seared outer layer & smokey flavours you'd expect. Choose medium rare for your steak for maximum tenderness.

10oz RUMP STEAK **19.50**  
*firm texture but full of flavour*

8oz SIRLOIN STEAK **21.95**  
*good balance between taste & texture,  
beefy flavour with medium tenderness*

6oz FILLET STEAK **23.95**  
*lean & tender*

*all served with hand-cut chips,  
cherry tomatoes on the vine,  
onion rings, peppercorn sauce  
& spinach, mushrooms & red onion  
cooked in garlic butter*

THE HENNY SMOKEY BURGER  
WITH APPLEWOOD SMOKED CHEDDAR  
*served in a brioche bun with pickles  
& salad with sides of handcut chips  
& tomato & red onion relish* **11.95**

## SIDES

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HAND CUT CHIPS **2.95**

SWEET POTATO WEDGES  
*with paprika mayonnaise* **3.75**

CHEF'S SELECTION OF VEGETABLES **2.95**

BREADS & BALSAMIC OIL **3.00**

OLIVES **2.95**

HOUSE SALAD **2.95**