



## *Prix Fixe Menu*

2 courses for £15.00 / 3 courses for £18.95

### Starter

Mini charcuterie board

Tomato soup, homemade bread

Treacle and soy cured salmon, pickled cucumber, toasted sourdough

### Mains

Spatchcock partridge with creamed wild mushrooms and butter beans

Fish pie and seasonal veg

Venison casserole and dumplings

### Puddings

Classic sticky toffee pudding, toffee sauce

Mango dark chocolate cheesecake and honeycomb

Ginger cake, natural yogurt and blueberries

**All Sides £4.00** Hand Cut Chips, Buttered New Potatoes, Mixed Forest Greens, Honey Carrots, Tossed Salad

*If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.*