Starters

Seasonal soup of the day with sourdough bread & butter	£5.25
Twice baked goats cheese souffle, marinated beetroot & baby spinach salad	£6.25
Smoked salmon gravadlax & crayfish tail cocktail, bloody Marie rose sauce	£6.95
Smoked chicken, wild mushroom, tarragon & leek gratin with pinenut crust, onion seed puff pastry flute	£6.75
Smooth chicken liver & brandy parfait, café de Paris butter, crispy smoked bacon & crostini bread	£5.95
Chilli king prawns & scallops, kimchi & coriander yoghurt	£7.95
Crispy confit pork belly, black pudding, celeriac remoulade & apple puree	£6.95

Main Course

Crispy polenta cake with roast Mediterranean vegetables, grilled halloumi, wild mushrooms, sundried tomato salsa, pinenuts, truffle oil & micro basil	£13.95
Moroccan spiced cous cous, roasted butternut squash, chickpeas, sweet potato, tfaya, harissa & mixed seeds	£12.95
Salted cod fillet with pork belly, saute potatoes, tenderstem broccoli scallops & lemon butter sauce	£16.95
Pan roasted garlic & thyme marinated chicken supreme, braised leeks, rosti potato, roasted beetroot, baby capers & grain mustard jus	£15.95
Roasted escalope of pork fillet, filled with chorizo and mozzarella wrapped in Serrano ham, ratatouille, fondant potato & apple brandy jus	£15.95
Confit crispy skin salmon fillet, crushed saffron new potatoes, peas a la francaise, crispy bacon & yuzu hollandaise	£15.95
Bourbon glazed beef short rib, corned beef hash brown, balsamic glazed plum tomatoes, fried duck egg & roast jus	£15.95

The Wine Cellar
Bar & restaurant

| Steaks - Served with hand cut chips, slow roast tomato field mushroom, battered onion rings, dressed leaf | 6oz Fillet steak | £21.95 |
| | 8oz Sirloin steak | £21.95 |

Our food is freshly prepared on site daily, using local produce where available.
Please note that not all ingredients and components are listed on the menu.
If you have any dietary requirements, please do not hesitate to ask.
For a full list of allergens please ask a member of staff. Dairy is used in our general cooking