

## Starters

Seasonal soup of the day with warm bread & butter <b>(V)</b>	£5.95
Confit salmon, smoked salmon & caper tartare, horseradish crème fraiche, chargrilled baby fennel & beetroot jelly	£7.00
Chicken liver parfait topped with truffle butter, celeriac remoulade, tomato chutney, toasted sour dough	£7.95
Butter roasted salsify, charred scallions, smoked potato puree, crushed brazil nuts, red sorrel <b>(V)</b>	£6.25
Chilli King prawns, Kimchi, coriander aioli, crispy squid & Cromer crab potato cake	£8.95
Pan roasted pork belly, seared scallops, Granny Smith apple puree, confit celeriac & crispy kale	£7.95
Smoked chicken, wild mushroom, tarragon & leek gratin, pine nut crust & onion seed puff pastry flute	£6.95

## Main Course

Lemon & thyme marinated chicken breast, basil pesto gnocchi, parisienne courgettes, braised leeks baked swede, crispy kale & creamed jus	£15.95
Crispy herb polenta cake, roast Mediterranean vegetables, grilled halloumi, wild mushrooms sundried tomato salsa, pine nuts & truffle oil. <b>(V)</b>	£13.95
Chorizo & mozzarella stuffed pork fillet wrapped in Parma ham, ratatouille, fondant potato, apple & brandy jus <b>(GF)</b>	£15.95
Herb crusted salmon fillet, fennel & beetroot risotto, buttered samphire & dill beurre blanc	£15.95
Sauteed basil gnocchi & wild mushrooms, purple sprouting broccoli, chestnut puree & fried quail egg <b>(V)</b>	£13.95
Pan roasted cod, purple sprouting broccoli, potato terrine, curried cauliflower, seared scallop & cray fish tails	£16.95
Char grilled Onglet steak, caramelised red onion, baked celeriac, saute potatoes & red wine jus	£15.95

## The Wine Cellar

Bar & restaurant

Steaks - Served with sauteed wild mushrooms, baby spinach, hand cut chips, balsamic glazed shallot & plum tomato, peppercorn sauce	6oz Fillet steak	£22.95
	8oz Sirloin steak	£22.95

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