



### *A la Carte (sample)*

(Available Tues – Sat evenings, along-side the Pub Classics board)

#### *Starters*

Curried brown shrimps, tomato, coriander, baby gem lettuce £7.50

(V) Creamed wild mushrooms and chestnuts on toast £7.50

Beetroot and Vodka cured salmon, pickled beetroot, horseradish,  
rye bread crisps £8.00

Venison carpaccio, hazelnuts, home grown Jerusalem artichokes,  
Brussel sprout leaves £7.50

#### *Mains*

Roasted whole partridge, home grown Jerusalem artichokes, fondant potato,  
Penny Bun mushrooms £17.50

Fillet of Gilt Head Bream, parsnip panisse, parsnip puree, Girolle mushrooms,  
watercress £18.00

8oz sirloin steak, house salad, triple cooked chips, peppercorn sauce £21.00

(V) Salsify and potato pithivier, home grown roasted parsnips, sprout leaves,  
artichoke veloute £13.50