



**Autumn/Winter Menu**  
**October to March**

*(choose 3 from each course for your menu)*

**Starters**

Duck leg terrine, bacon jam, sourdough  
Venison & pheasant scotch egg, watercress  
Smoked mackerel pate, fennel & apple salad, sourdough  
Pan fried gnocchi, wild mushrooms, rocket pesto, toasted walnuts  
Butternut squash & sage soup, sage crisps, sourdough

**Mains**

Honey & thyme glazed pork chop, bubble & squeak, purple sprouting, heritage carrots, orange jus  
Roast rump of beef, dauphinoise potato, kale, red wine jus  
Pan fried trout, shallot & dill potato cake, crushed peas, mint dressing  
Salmon en croute, tenderstem, white wine cream  
Heritage squash & mushroom wellington, cavolo nero, vegetarian jus

**Desserts**

Chocolate brownie, Baileys chocolate sauce, vanilla ice cream  
Sticky toffee pudding, toffee sauce, honeycomb ice cream  
Cherry cheesecake, kirsch cherries  
Dark chocolate mousse, toasted hazelnut praline  
Apricot bread & butter pudding, clotted cream