

Dining Menu



STARTERS

*Dishes in this box are available as part of the SET MENU
available Mon-Fri or individually priced*

- MUSSELS IN CIDER, PANCETTA & GARLIC WITH CRUSTY BREAD 6.00
DUCK LIVER PARFAIT, CRANBERRY & APPLE RELISH & GRANARY TOAST 5.50
SAVOURY STILTON CHEESECAKE WITH A WALNUT, GRAPE & APPLE SALAD 6.00
TODAY'S SOUP & CRUSTY BREAD 5.25

SET MENU

*Available Mon - Fri
2 Courses for 13.95
3 Courses for 16.45
Dessert choices are available
on a separate menu*

SEARED SCALLOPS, CAULIFLOWER PURÉE & FRIED CAPERS
with black pudding & chorizo crumb 8.50

DUO OF DUCK: CURED BREAST & A BREADED CONFIT LEG BONBON
with plum sauce & a watercress salad 7.00

PAN- ROASTED PIGEON BREAST & A HERBED POTATO ROSTI
with wild mushrooms & a port jus 7.00

MAINS

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- STEAK & MUSHROOM PIE WITH A SHORTCRUST PASTRY LID
with mashed potato & seasonal greens 11.45
PANÉED CHICKEN BREAST WITH TRUFFLE BUTTER STUFFING
with a wild mushroom, kale & potato fricasee 11.45
WILD MUSHROOM, RED ONION & SPINACH PASTA BAKE
topped with a hazelnut, pecorino & herb gratin 11.45
CHARCOAL FIRED MACKEREL FILLET & ROASTED FENNEL
with beetroot purée, fondant potato & toasted pine nuts 11.45

PAN ROASTED STONE BASS, AVRUGA CAVIAR & FONDANT SWEET POTATO
with crushed peas & proscuttio crackling 14.95

VENISON LOIN & BOULANGÈRE POTATOES
with roasted & puréed parsnip & a prune & cognac sauce 15.95
BUTTERNUT SQUASH, SAGE & GOAT'S CHEESE RISOTTO
with roasted pumpkin seeds 11.95

FROM THE INKA GRILL

A choice of steaks, cooked in our charcoal oven

8oz RUMP 15.95 8oz RIBEYE 18.95

hand-cut chips, vine roasted tomatoes,

fine beans wrapped in Parma ham & garlic butter

THE HENNY BURGER with Applewood smoked cheddar
brioche bun, pickles, salad garnish, relish & hand-cut chips 11.95

SIDES

- HAND CUT CHIPS 2.75
SWEET POTATO WEDGES
with paprika mayonnaise 3.50
CHEF'S SELECTION
OF VEGETABLES 2.50
BREADS & BALSAMIC OIL 3.00
HOUSE SALAD 2.75

