

STARTERS

CAPPUCCINO OF PUMPKIN SOUP

With a Chive Crème Fraiche

£4.50

GRILLED FILLETS OF SMOKED EEL

With a horseradish and potato chive salad

£6.00

PAN FRIED FOIE GRAS DE CANARD

'EN CROUTE'

And winter berries

£7.95

SEARED SEA SCALLOPS

With roundel's of beetroot, Keta and Avrunge Caviar,

A rich hollandaise sauce and a herb salad

£8.25

SAUTEED WILD MUSHROOMS IN A CREAM REDUCTION SAUCE

With quails egg on a toasted ciabatta

£6.85

AIR DRIED BRESOLA BEEF AND WILD ROCKET

With shaved Parmigiano

£5.25

MAIN COURSE

WHOLE LINCOLNSHIRE, RED LEGGED PARTRIDGE
Braised with a Miropoix, pancetta and Burgundy jus,
Rich creamed mash potatoes
£17.25

FILLET OF SCOTCH BEEF
With Petit glazed onions, oyster mushrooms, potato rosti
And a red wine jus
£20.50

GRILLED SALMON SUPREME
'Bonfire onions' and fresh garden herbs
£15.95

"SIR EDWARDS"
GOLDEN BEETROOT RISOTTO
With glazed shallots, shaved parmesan and Extra Virgin Olive Oil
Starter £6.95/ Main £13.95

FILLET OF VENISON WELLINGTON
Stuffed with a wild mushroom duxelle, wrapped in puff pastry
And served with sweet shallot jus
£17.95

WHOLE GRILLED 16OZ SOLE
With lemon and parsley butter
£16.25

'BEECHMAST FARMS'
CRISP PORK BELLY, HONEY ROASTED
And whole grain mustard sauce
£14.95

OPTIONAL SIDE ORDERS- £2.50 EACH

Fresh seasonal Vegetables Hand cut chunky chips
Buttered new potatoes Rich creamed mash potato
Seasonal green salad