

## Starter

French Onion Soup with Gruyere crouton £9.85

Slow Roasted Crisped Pork Belly with mild mustard and apple compote £9.75

Mushroom Risotto with truffle oil & Twineham Grange shavings 

✓ £9.75 (Served as a main £17.75)

King Prawns sautéed in shallots, white wine and garlic £13.95

Pan Fried Scallops with pea puree, micro salad, balsamic reduction and parsnip crisps £14.95

Beetroot & Dill Gravadlax with pickled cucumber ribbons & a honey and wholegrain mustard dressing £11.45

Goats Cheese & Beetroot Salad with sun blushed tomatoes, walnuts and a honey & mustard dressing V £9.85 Vegan Option available

Shallot & Mushroom Potato Cake with tomato & rocket salad, balsamic & grain mustard mayo & £8.95

## Main

Beef Wellington with mashed potato, spinach & red wine jus £33.75

Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad £31.50

Confit Duck Leg with mashed potato, braised red cabbage and red wine jus £24.95

Sea Bass Fillet with new potatoes, spinach, ratatouille & salsa verdé £29.75

Salmon En Croute with spring onion mashed potato and a spinach, watercress & white wine cream sauce £26.95

Potato Gnocchi with black truffle, exotic mushrooms & sun blushed tomatoes & £17.95

Aubergine Alla Parmigiana √ £17.95

with lightly spiced tomato & Provencal vegetable ragu and a cucumber and rocket salad

## Side

French Fries £4.25 Mashed Potato £4.25 Wilted Spinach £4.25

Vegetables £4.25 Mixed Salad £4.25

## Dessert

Chocolate Fondant with vanilla ice cream (please allow 12 minutes) £7.75

Panettone Bread and Butter Pudding with gingerbread ice cream £7.75

Apple & Christmas Pudding Crumble with warm brandy cream £7.75

Sticky Toffee Pudding with white chocolate ice cream £7.75

Orange & Saffron Poached Pear, cinnamon mascarpone & toffee sauce £7.75 (Vegan option available)

Trio of Sorbets (Passion Fruit, Lime & Raspberry) \( \frac{\xi}{6} \) £7.50

Selection of Cheeses with celery, grapes, ale chutney and water biscuits £11.95