

2 Courses £25 / 3 Courses £30

To Start

Cream of Pumpkin Soup, Sage Pesto

Terrine of local Partridge, Our own Redcurrant Jelly & Toast

Roasted Garden Beetroot, Parsnip & Stilton Salad, Candied Walnuts

Main Course

Smoked Haddock Fishcakes, Our own Tartar Sauce, Watercress & Garden Tomato Salad

Tom Stephenson's Northumberland Sausage Ring, Creamed & Toasted Sweetcorn, Jalapeno Oil

Cauliflower & Potato Gratin, Mushroom & Cheddar Sauce, Spinach & Shallot Salad

Local Rump Steak, Roasted Tomato, Handcut Chips, Rocket, Garlic & Parsley Butter (£7.50 supplement)

Dessert

Earl Grey Panna Cotta with Prunes

Sticky Toffee Pudding, our own Vanilla Ice Cream

Apple & Ginger Cake, Vanilla Custard

2 Artisan Cheeses from Neal's Yard Dairy

OPTIONAL EXTRAS: Rat Sauce 3.25 Garlic Mushrooms 4.75 Battered Onion Rings 4.75 Mixed Salad with Parmesan & Truffle Dressing 5.50 Seasonal Greens 6.00

Available Wednesday, Thursday and Friday all day and Saturday lunchtime.

- Whilst we can advise on ingredients in our dishes we cannot guarantee no cross contamination due to the nature of our kitchen

