



Monday-Saturday 12pm-1.45pm & 5.30pm-9pm

## STARTERS

<b>Bread &amp; Butter</b>	<b>2.00</b>	<b>Goats cheese Chantilly</b>	<b>7.95</b>
<b>Olives</b> ( <i>Contains anchovies</i> )	<b>3.50</b>	roasted beetroot, honey dressing, olive oil crouste, cashew nuts	
<b>Cream of Balsamic roasted tomato soup</b> Salsa Verde	<b>6.10</b>	<b>Grilled smoked haddock</b>	<b>7.50</b>
		kale, curried hollandaise, pickled raisins	
<b>Hickory smoked duck</b>	<b>8.10</b>	<b>A plate of beef carpaccio</b>	<b>8.95</b>
cauliflower sauté & purée, poached duck egg, truffle oil		aioli, caper & parsley dressing, red onion marmalade, herb salad	
<b>Confit beef ballotine</b>	<b>8.95</b>	<b>Pan fried scallops</b>	<b>13.50</b>
plum & grape chutney, bread crouste, aioli, red sorrel, burnt onion powder		pea puree, black pudding crumb, sauté pea & sage brown butter	

## MAINS

*All mains & bar meals are served with vegetables & potato*

<b>28-day aged ribeye steak</b>	<b>29.95</b>	<b>Roast lamb rump</b>	<b>22.95</b>
Sauté spinach, mushroom duxelle, grilled cep mushroom, jus		courgette & spinach purée, salami, silver skin onions, burnt onion powder, jus	
<b>Grilled fillets of Seabass</b>	<b>19.50</b>	<b>Burnt apple and leek risotto</b>	<b>12.95</b>
samphire, cockles, spring onion, brown butter, cress, crushed new potatoes		Pickled apples, fennel salad, crispy sage	
<b>Grilled coley wrapped in nori</b>	<b>18.95</b>	<b>Pan fried pork fillet</b>	<b>18.95</b>
coconut polenta, parsley mayo, fennel salad, chive oil		smoked pancetta, cauliflower purée, Pommery mustard jus	
<b>Pan seared Chicken breast</b>	<b>17.10</b>		
Creamed leeks, carrot purée, black pudding, red wine jus			

*Please advise of any allergies before ordering*

## SIDES

<b>Triple cooked chips</b>	<b>3.95</b>
balsamic mayonnaise	
<b>Flat mushrooms</b>	<b>3.50</b>
garlic roasted	
<b>Sauté romanesco</b>	<b>3.95</b>
Confit shallots, roasted cashew nuts	

## BAR MEALS

<b>Priors Hall sausages</b>	<b>12.95</b>
beer battered onion rings, mash potatoes & jus	
<b>Chicken Caesar salad</b>	<b>10.95</b>
anchovies, baby gem, parmesan, soft boiled egg	
<b>Beer battered haddock</b>	<b>12.95</b>
tartare sauce, triple cooked chips, mushy peas	



## PUDDINGS

<b>Bitter dark chocolate crèmeux</b>	<b>7.95</b>	<b>Banana Tarte Tatin</b>	<b>6.10</b>
macaroon, raspberry coulis, raspberry sorbet		Coconut cream, toffee sauce, nut brittle, rum soaked raisins	
<b>Trio of fruit parfait</b>	<b>7.50</b>	<b>Neal's Yard cheeses</b>	<b>9.95</b>
macerated berries, blackcurrant coulis, crushed meringue, freeze dried passionfruit		crackers, chutney, quince jelly	
<b>Vanilla baked cheesecake</b>	<b>6.95</b>	<b>Selection of petit fours</b>	<b>3.50</b>
popcorn, vanilla ice cream, blue berry compote		homemade truffles, jelly & marshmallows	

## HOT DRINKS

<b>Filter coffee/Tea</b>	<b>2.00</b>	<b>Latte/Cappuccino/Flat white</b>	<b>2.95</b>
<b>Espresso single</b>	<b>2.25</b>	<b>Hot chocolate</b>	<b>2.85</b>
<b>Espresso double</b>	<b>2.85</b>		
<b>Macchiato/Americano</b>	<b>2.25</b>		

*Ask a member of staff for our gin list, selection of brandies, whiskeys or your favourite tippie!*

***Please book a taxi in advance, they are hard to find here in Horn Don!***

*Please advise of any allergies before ordering*