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| **Aperitif –****Winter Aperol Spritz**Chambord, Aperol, ginger beer, prosecco£9.75 |  | **Snack** – Gordal olives £4.25Salted almonds £3.95 |
| 2 course £25/ 3 course £30 Child 2 course £14 (any roast followed by homemade ice cream) |
| **First course** |
| **Butternut squash soup –**garlic croutons (v) |
| **Ham hock & chicken terrine –** Perkins piccalilli **Apple cider glazed pork belly-** potato crackling, apple sauce, spring onion**Poached salmon rillette –** Marie Rose, waffle fries**Wild mushroom & truffle ragout** – on garlic toast (v) |
| **Cod & haddock & spring onion fishcake-** sun blush tomatoes, wholegrain mustard mayonnaise |
| **Main course** |
| **Pan fried fillet of hake**- creamed potatoes, tender stem broccoli, creamed leeks**Wild mushroom & truffle risotto-** Parmesan\* crisp (v) |
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| **Sunday roasts** (Served with Yorkshire pudding, roast potatoes, mash, cauliflower cheese & vegetables) |
| **Harkers’ Roast 30-day aged sirloin of beef**- (£3 supplement), horseradish hollandaise |
| **Roast chicken suprême** - sage & onion stuffing, pigs in blankets  |
| **Roast Tollerton loin of pork**- sage & onion stuffing, crackling & apple sauce |
| **Roasted leg of lamb** – braised red cabbage |
| **Butternut squash, feta & spinach wellington** (v) **Extras: cauliflower cheese £4.95/ Yorkshire pudding £2 extra jus £1.50** |
| **We used a premium vegetarian Parmesan alternative****Sweets** |
| **Raspberry cheesecake–** raspberry coulis, raspberry sorbet**Sticky toffee pudding –**salted caramel ice cream, toffee sauce**Apple & blackberry crumble –** vanilla ice cream**Rich chocolate marquise –** cherry sorbet |
| **Café Gourmand**- your choice of coffee or tea**with ‘bite size’ chocolate brownie**– mango sorbet**Cheeseboard** – (£3.5 supplement) mature cheddar, French brie, Colston Bassett stilton – quinze jelly, celery & biscuits  |
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| **Port**2015 LBV Quinta do Crasto- 75ml glass £6.95 |
| 2003 Old vines, Colheita Quinta do Crasto- 75ml glass £12.75 |

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| **Dessert wine** |
|  Bin 90 Semillon, 125ml glass £11.75

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| Bin 91 Furmint, 125ml glass £15.5 |
| Bin 92 Aleatico, 125ml glass £11.5 |
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| **Digestif** |
| Castarde Armagnac 1982 (a celebration of when we opened our doors!) £8.50 25ml |
| Remy Martin XO £12.95 25ml/ Hine Antique XO £12.50 25ml |
| Martel VS £5 25ml |

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| **Liquor coffees**Tia Maria £7.95Amaretto £7.95Jamesons £7.95Drambuie £7.95 |
| After dinner cocktailEspresso martini £9.95Baileys flat white £9.95 |
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| From bread to ice creams, our food is homemade on the premises by Robin and the kitchen team. If you have a food allergy please inform us before you order so a manager can advise accordingly. We cannot scientifically guarantee any of our food or drink is gluten free as we use gluten containing ingredients in our kitchen and bar. We can however talk you through dishes that can be made without gluten containing ingredients. Allergens only reference specific ingredients within each dish.Please note we cannot guarantee any menu item is free from any allergen due to the fact all allergens can be used within our restaurant and kitchen. |