

# winter menu

Oxtail filo triangles	£3.00
Garlic bread	£2.50
Antipasti: olives, charcuterie meats and fresh bread	£4.00

## Starters

Squash, chestnut and spelt soup.	£4.95
Lemon, thyme and mascarpone risotto	£5.95
Thai beef salad	£6.75
Country terrine with spiced pear and quince chutney and rustic bread	£5.50
Strozzapretti in tomato sauce with sage.	£5.95
Wood oven roasted shell fish and red mullet with marjoram and thyme	£6.95

## Mains

Slow roasted pork shoulder with a Somerset cider brandy sauce, gratin dauphinois, carrots and savoy cabbage	£13.50
Sirloin steak with a red wine sauce, tomatoes, mushrooms and mustard mash or gratin dauphinois or chips	£15.95
Herb crusted rack of lamb with oven roasted tomatoes and cassoulet	£16.95
Plate of duck: confit of leg, seared breast and duck liver with Asian plum sauce, mustard mash, red cabbage and spinach	£15.95
Cod wrapped in prosciutto with a red wine sauce on lemon and leek risotto	£14.50
Steak and ale pie with root vegetable mash and purple sprouting broccoli	£11.95
Squash and chick pea tagine with a Mediterranean cous cous	£11.00
Thin crust, traditional stone baked pizzas from our wood fired oven:	
Margarita	£6.50
Red onion marmalade and blue cheese	£7.50
Chorizo and mushroom	£8.00
Parma ham, rocket and mozzarella	£8.50

If there are any other toppings you would like on your pizza please ask, or choose from the following ingredients...

Olives, anchovies, capers, bacon, courgettes or garlic butter

## Puddings

Tia maria crème brûlée	£4.95
Pecan and ginger tart with Jersey double cream.	£4.95
Apple, quince and muscat crumble with vanilla custard or ice cream.	£4.95
Chocolate plate: Chocolate spring roll with sweet chilli sauce, chocolate and almond cake and chocolate and coffee mousse.	£5.95
Blackberry and hazelnut vacherins.	£4.95
We also have a choice of sorbets and ice creams	£3.00

Cheese, chutney and crackers; please choose from the list below	£5.50
- Beaufort, a typically rich, complex alpine cheese	
- Shropshire Blue, an orange coloured deliciously tangy cheese	
- Wigmore, a very good soft rinded English sheeps milk cheese	