

MENU

Starter

Chef's soup of the day, sourdough bread (v)	£5.50
Savoury baked cheesecake, cranberry relish, thyme shortbread (v)	£6.95
Potted brown shrimps, paprika croutons, chicory salad, lemon dressing	£6.95
Tea smoked duck, orange, winter salad	£6.25
Pork and apricot terrine, roasted shallot puree, radish salad	£6.25

Main Course

Poached and roasted chicken, puy lentils, salsify, glazed carrots, thyme jus	£14.50
Duo of venison, seared loin and cottage pie, cavolo nero, light pan juice	£15.75
Braised ox cheek, leek and potato gratin, seasonal vegetables	£14.50
Poached loin of cod, curried cockle broth, Jerusalem artichoke	£14.95
Winter vegetable tian, broccoli and Stilton arancini, smoked garlic and tomato puree, micro basil (v)	£13.50
Hand-cut pappardelle, wild mushroom and tarragon ragu, black olive crumb (v)	£13.50

Side Orders

Seasonal vegetables	£3.95
Side salad	£3.95
Triple cooked chips with red wine vinegar sea salt	£4.50

Dessert

Cox apple and comice pear tarte tatin, clotted cream	£6.50
Chocolate mousse, walnut praline, marshmallow ice cream	£6.50
Cardamom and pistachio rice pudding, plum compote, tuile	£6.50
Selection of homemade ice cream	£6.50
Local cheese board, fruit chutney, celery and grapes	£7.50

Allergen information

Our kitchen uses a variety of ingredients, including nuts.
For all allergen information please ask your server.
(V) – vegetarian.

Service is not included but if you would like to make a donation towards the work of The Clink Charity please use the envelopes provided on the tables or text CLNK33 and the amount £5, £10, £20, etc. to 70070.