|  |  |  |  |
| --- | --- | --- | --- |
| **Fizz (125ml)**Simpsons Classic Cuvée 14Drappier Champagne 15 | **Aperitifs**Hot Toddy 10 | **Craft Beer**Fruity, hoppy, citrusy Brewdog Elvis Juice 6.5 | **Wine of the day**Crisp & Clean Chilean Sauvignon 175ml 7 |

**Dinner – Thursday 1st February***Today’s Focaccia – Roast Garlic with Salted Butter*

**The Terrace Three-Course Evening Set Menu £15***Broccoli & Stilton Soup, Tarragon Oil, Homemade Focaccia (GFR) (V)
Lamb Stew, Dumplings (GFR)
Warm Rice Pudding, Cranberry & Orange Compote (GF)*
*+ £5 for seasonal greens*

**Starters**

Cured Chalk Stream Trout (GFR) 12
*Smoked trout pate, beetroot salsa, fennel seed croute*

Seared Scallops 14
*Black pudding croquette, onion puree, chorizo crumb*

Mushroom Arancini (V) (N) 10

*Apple ketchup, walnut & shallot salad*

Roast Pheasant Breast 12

*Crispy potato, spiced squash puree, sweet & salted seeds*

*(May contain shot!)*

**Mains**

Roast Cod Fillet (GF) (N) 24
*Smoked cod hash, kale, lemon & almond butter*

Monkfish Tail 30
 *Chorizo & gnocchi, seasonal greens, puttanesca sauce*

Pork Tenderloin 23 (GF)*Wild mushrooms & sauce, black pudding fritter, Tenderstem*

Miso-Braised Aubergine (VG) (GF) 19

 *Broccoli puree, potato rosti, pea & broccoli salsa, chilli sauce*

|  |
| --- |
| **Dish of the Day**8oz Sirloin Steak (GFR) 31*Potato rosti, mushroom and thyme puree, tempura battered onion, peppercorn sauce***Suggested Wine Pairing**Rich & Juicy Rioja 175ml 12 |

**Desserts**

Bread & Butter Pudding (V) 9

*Warm chocolate sauce, vanilla ice cream*

*Late Harvest Viognier/Sauvignon (75/375ml) 7 / 26*

Vanilla Crème Brulee (GFR) (V) 9

*Orange sponge, orange salad*

*Domaine de Durban, Muscat de Venise, 2019 (75ml) 7*

Pear & Sultana Strudel (V) 9

*Vanilla crème anglaise*

*Royal Tokaji Late Harvest (75/500ml) 8.50 / 40*Lemon Meringue Pie (V) 9

*Poached rhubarb
 Late Harvest Viognier/Sauvignon (75/375ml) 7 / 26*

 Cheese Plate (V) 12
*Brie, stilton & cheddar, apple, pear*

*Castelnau de Suduiraut, Sauternes, 2013/2014 (75ml/375ml) 11/42*

Vanilla Ice Cream (GF) (VGR) 6
*Add espresso 2, chocolate sauce* 2 *or PX shot* (35ml) 4

**Under 12s**

**Mains**

Cod Goujons (GFR) 8
*Fries, Peas*

Miso Braised Aubergine (GF)(VG)

*Potato rosti, broccoli puree, pea and broccoli salsa* 9

Pork Tenderloin (GF) 10

*Colcannon mash, green beans, gravy*

**Desserts**

Chocolate Bread & Butter Pudding (V) 6
*Vanilla ice cream*

Rocky Road Sundae (GF) 6

Vanilla Ice Cream & Chocolate Sauce (V) 5