

A La Carte Menu

STARTER

Wicks Manor Ham Hock Soup

Creamy ham hock soup, truffle croutons
£7.50

Devon Rose Pigeon & Venison Terrine

Pigeon & venison terrine, pickled plums, elderflower jelly, Melba toast
£8.00

Wiltshire River Trout

Pan roasted river trout served with black pudding & quails egg Scotch egg, pea shoot salad
£8.00 (H)

Braintree Rabbit Ballotine

Ballotine of rabbit leg served with truffle flavoured potato puree and red wine sauce
£7.50

The Cavendish Prawn Cocktail

Norwegian Prawns, avocado, baby gem lettuce, Somerset brandy shellfish dressing
£7.50

Paxton & Whitfields Blue cheese salad

Cornish blue cheese, red chicory, frisee, baby spinach, celery and walnuts salad, honey grain mustard dressing
£7.50 (V) (H)

(N) Contains nuts

(H) Healthy choice

(V) Suitable for vegetarians

We source all our fish from trusted sustainable suppliers

We cannot guarantee that food items do not contain nuts or nut derivatives

A discretionary 12.5% Service Charge will be added to your bill.

FREE WIFI – ASK YOUR WAITER/RESS FOR LOGIN DETAILS

*MSC- The Marine Stewardship Council ecolabel recognizes and reward sustainable fishing and promotes the best environmental choices in seafood.

MAIN COURSE

Roast Devon Rose Turkey

Roast free range turkey roulade & trimmings, roast potatoes, glazed carrots, Brussels sprouts, homemade cranberry sauce
£16.50

Irish Sirloin Steak

Pan fried steak herb crust, rosemary infused creamy potatoes, sautéed ceps, red wine sauce
£18.50

Welsh Lamb Cannon

Roasted lamb cannon, braised lamb belly & potato gratin, black cabbage, haggis croquette, red wine sauce
£18.50

Sea bream Fillet

Mildly spiced steamed sea bream, lemon grass & coconut sauce, prawn fritters
£17.50

Sustainable Fish Pie

Home smoked cod loin, salmon, shrimps, boiled quail's egg and green peas with parsley mash
£18.50 (H)

Pumpkin & Amaretti Risotto

Roasted pumpkin & Amaretti risotto topped with sage butter, parmesan cheese
£ 15.50 (V)

Ask your server about today's Market Special

SIDE DISHES: £4.00

Hand cut chips
Seasonal vegetable of the day (H)

Rocket, parmesan & sun blush tomato salad
Sautéed sprouts with smoked bacon & chestnuts
Honey roasted parsnips (H)

(N) Contains nuts

(H) Healthy choice

(V) Suitable for vegetarians

We source all our fish from trusted sustainable suppliers

We cannot guarantee that food items do not contain nuts or nut derivatives

A discretionary 12.5% Service Charge will be added to your bill.

FREE WIFI – ASK YOUR WAITER/RESS FOR LOGIN DETAILS

*MSC- The Marine Stewardship Council ecolabel recognizes and reward sustainable fishing and promotes the best environmental choices in seafood

Restaurant Menu

A La Carte Menu

DESSERT

Apple & Cranberry crumble

Brae burn apple & cranberry crumble served with homemade cinnamon ice cream

£7.00

Bread & Butter Pudding

Baked Panettone bread & butter pudding served with drambuie custard

£7.00

Mince Meat Roly Poly

Homemade Vanilla sponge roulade with raisin mince meat, homemade vanilla ice cream

£7.50

Comice Poached Pear

Poached pear in mulled wine on a bed of cinnamon mascarpone cheese, star anise sauce

£7.50

Paxton & Whitfield Cheese Selection

Daily selection of Paxton & Whitfield cheese, quince jelly and savoury crackers

£9.50 or £12.50 for two to share

(N) Contains nuts

(V) Suitable for vegetarians

We source all our fish from trusted sustainable suppliers

We cannot guarantee that food items do not contain nuts or nut derivatives

A discretionary 12.5% Service Charge will be added to your bill

FREE WIFI – ASK YOUR WAITER/RESS FOR LOGIN DETAILS