

ANNABEL'S MENU

2 Courses £17.95 | 3 Courses £23.95

STARTERS

Soup of the Day	£6
Served with warm bread, salted butter	
Hot Smoked Salmon Pâté	£7
Smoked salmon tartare, lime crème fraîche, baby herb salad	
Pan Seared Pigeon	£7
Gingerbread crumb, blackberry gel	
Whipped Goats Cheese	£6
Crisp crostini, rocket, toasted almonds, stewed cranberries	
Smoked Ham Hough Terrine	£6
Pig cheek croquette, piccalilli purée, pea shoots	

MAINS

Roasted Duck Breast	£16
Celeriac fondant, root vegetables, jus	
Roasted Chicken Breast	£14
Sweetcorn purée, chorizo, baby corn, root vegetables, chorizo crumb, jus	
Wild Mushroom Tagliatelle	£12
Tagliatelle pasta, sauté wild mushroom, cream sauce, truffle oil	
Roasted Cod	£14
Black pudding purée, creamed fennel, dauphinoise potatoes	
Ribeye Steak	£24
Served with handcut chips, mushroom, slow roast tomato, pepper sauce (£10 supplement)	
Roast Pumpkin & Fennel Risotto	£12
Dressed Rocket, toasted seeds	
Boclair Bacon Burger	£12
Bacon, cheese, baby gem lettuce, tomato, red onion chutney	

SIDES

Parmesan & Truffle Fries	£4 Each
Tender Stem Broccoli	
Mashed Potatoes	
Creamed Spinach & Nutmeg	
Mini Caesar Salad	

DESSERTS

Cranachan Parfait	£7 Each
Whisky cream, raspberry gel	
Clementine & Vanilla Brûlée	
Handmade shortbread	
Dark Chocolate Rondin	
Milk chocolate mousse, chocolate snow, bramble sorbet	
Cheese Selection	
Selection of farmhouse cheese, oaties, chutney, quince (£3 supplement)	
Sticky Toffee Pudding	
Toffee sauce, vanilla ice cream	

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs.

TIPS & GRATUITIES:

We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. If you choose to leave a tip through a card, 100% is allocated to the staff in the business and is shared out through a system controlled by a staff representative. All cash tips go to the staff and are distributed amongst the staff according to their wishes.