

## STARTERS

### CAPPUCCINO OF PUMPKIN SOUP

With a Chive Crème Fraiche

£4.50

### GRILLED FILLETS OF SMOKED EEL

With a horseradish and potato chive salad

£6.00

### PAN FRIED FOIE GRAS DE CANARD

'EN CROUTE'

And winter berries

£7.95

### SEARED SEA SCALLOPS

With roundel's of beetroot, Keta and Avruna Caviar,

A rich hollandaise sauce and a herb salad

£8.25

### SAUTEED WILD MUSHROOMS IN A CREAM REDUCTION SAUCE

With quails egg on a toasted ciabatta

£6.85

### AIR DRIED BRESOLA BEEF AND WILD ROCKET

With shaved Parmigiano

£5.25

## MAIN COURSE

### WHOLE LINCOLNSHIRE, RED LEGGED PARTRIDGE

Braised with a Miropoix, pancetta and Burgundy jus,  
Rich creamed mash potatoes

£17.25

### FILLET OF SCOTCH BEEF

With Petit glazed onions, oyster mushrooms, potato rosti  
And a red wine jus

£20.50

### GRILLED SALMON SUPREME

'Bonfire onions' and fresh garden herbs

£15.95

### "SIR EDWARDS"

#### GOLDEN BEETROOT RISOTTO

With glazed shallots, shaved parmesan and Extra Virgin Olive Oil

Starter £6.95/ Main £13.95

### FILLET OF VENISON WELLINGTON

Stuffed with a wild mushroom duxelle, wrapped in puff pastry  
And served with sweet shallot jus

£17.95

### WHOLE GRILLED 16OZ SOLE

With lemon and parsley butter

£16.25

### 'BEECHMAST FARMS'

#### CRISP PORK BELLY, HONEY ROASTED

And whole grain mustard sauce

£14.95

### OPTIONAL SIDE ORDERS- £2.50 EACH

Fresh seasonal Vegetables      Hand cut chunky chips  
Buttered new potatoes          Rich creamed mash potato  
Seasonal green salad