

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives - £3.50

Starters

Soup of the Day (V), *Homemade Bread*
Duck, Red Onion & Truffle Terrine, *Ciabatta Thins, Apple Chutney & Herb Oil*
Sautéed King Prawns, *Chili and Garlic Butter & Toasted Sourdough*
Forest Mushrooms on Toasted Sourdough (V), *Mushroom Ketchup*
& Oxford Blue Croutons
Slow Cooked Pig Cheeks, *Braised Red Cabbage & Cider Jus*
Pear Waldorf Salad (Ve), *Toasted Walnuts & Pomegranate Dressing*

Mains

Beef Bourguignon, *Pomme Mousseline & Parsnip Crisps*
Seared Duck Breast, *Dauphinoise Potatoes, Baby Carrots, Pickled Blackberries,*
Dukkah & Red Wine Jus
8oz Sirloin (£4.95 Supplement for this Dish), *Fries, Confit Tomato & Peppercorn*
Sauce
Pan Roasted Cod, *Gnocchi, Samphire & Lemon and Chive Beurre Blanc*
Pumpkin & Sage Risotto (V), *Feta, Herb Oil & Sage Crisps*
Cumberland Sausage & Mash (Ve), *Red Onion Gravy*

Sides - £4.50

Parmesan & Truffle Fries
Roasted Garlic New Potatoes
Sautéed Green Beans & Shallots
Beer Battered Onion Rings

Desserts

Warm Chocolate Molten Cake, *Salted Caramel Ice Cream*
Pear & Frangipane Tart, *Plum Gel & Honeycomb Ice Cream*
Sticky Toffee Pudding, *Toffee Sauce, Vanilla Ice Cream & Candied Hazelnuts*
Bramble Apple Crumble (Ve), *Vanilla Bean Ice Cream*
Selection of Homemade Sorbets (Ve)
Selection of Locally Sourced Cheeses with *Homemade Chutney, Selection of Crisp Crackers*

Dinner & Show 2 Courses - £36

Dinner & Show 3 Courses - £45

Balcony tables incur a £5 per person surcharge on Fridays & Saturdays

