## **ALL DAY MENU**



## HAUNCH OF VENISON

Starters	
Soup of the Day ( v ) toasted bread	8.50
Tomato & Olive Bruschetta (ve) tomatoes, black olive tapenade, balsamic glaze	8.95
Smooth Duck Liver Pâté red onion chutney, toasted bread	9.95
Curried Pheasant (GF) homemade hummus, minty yoghurt, pumpkin seeds	10.95
Venison & Black Pudding Scotch Egg celeriac remoulade	11.95
<b>Wood Pigeon Breast</b> heritage carrots 3 ways: pickled, roasted and puréed	11.95
Mains	
Glazed Goat's Cheese Salad (v) (GF) mixed leaves, roasted beetroot, pecans, pumpkin seeds, pickled raspberries, honey add bacon for £2	14.95
House Beer Battered Fish & Chips crushed peas, burnt lemon, tartar add curry sauce for £2	18.95
Wild Venison Burger caramelised onion, bacon, brie cheese, mushroom sauce, fries	18.95
Locally Produced Venison Sausages (vegan option available) mashed potato, roasted roots, crispy onions	18.95
Rainbow Trout Supreme sautéed new potatoes, pea & asparagus purée, dill sauce	21.95
Pan Seared Pheasant Breast fondant potatoes, braised savoy cabbage, parsnip purée, jus	22.95
Slow Roasted Pork Belly mustard mash, tenderstem broccoli, apple purée, honey cider jus	22.95
Rib Eye Steak Tagliata truffle parmesan chips, wild rocket, cherry tomatoes, shaved parmesan, balzamic glaze	32.95
<b>Trio of Wild Venison</b> sweet potato purée, tenderstem broccoli, roasted shallot, blackberries, redcurrant jus	32.95
Sides	
Dressed Salad, Seasonal Greens, Chunky Chips, Bread Basket, Mashed Potato, New Potatoes	5.00

## **BAR TARIFF**



## HAUNCH OF VENISON

Great Selection of well kept Local Cask	Ales	1	Single Malt Whisky		
Hop Back GFB 3.4% flavoursome session	bitter	4.70	Tamnavulin 40%	25ml	5.50
Hop Back WILT 4.2% very delicate pale ale		5.00	Laphroaig 40%	25ml	5.00
Summer Lightning 5% hoppy pale ale		<b>5.4</b> 0	Highland Park 40%	25ml	5.25
New Forest Ale 3.8% bronze malty bitter		4.90	Jura 10 40%	25ml	5.50
Guest Ale ABV & price may vary			Aberlour 40%	25ml	6.50
Draft Lagers / Stout / Cider			Loch Lomond 40%	25ml	4.95
<b>Pravha</b> 4.0% light tasting pilsner		5.90	Talisker 45.8%	25ml	5.95
<b>Madri</b> 4.6% award winning lager		6.40	Glenmorangie 12 43%	25ml	6.95
Guinness 4.1% World famous stout		6.30	Penderyn 46%	25ml	6.10
Alpacalypse 4.3% session IPA		6.20	Blended Whiskey		
Aspall Cider 4.5% crisp medium dry		5.60	Jameson 40%	25ml	4.25
Bottled / Canned Beers / Cider			Bushmills 40%	25ml	4.50
Heineken n/a 0%		3.95	Woodford Reserve 43.2%	25ml	5.50
Big Drop CITRA IPA n/a 0% hazy		4.50	Gins		
Guinness Alcohol Free 0%		5.25	Gordon's 37.5%	25ml	4.50
Taiphoon Gluten Free Ale 4.2%		5.75	Tanqueray 43.1%	25ml	4.75
Rekordelig Cider 4%		5.50	Bombay Sapphire 40%	25ml	5.25
Crabbies Ginger Beer 4%		5.25	Sloe Gin 29%	25ml	5.00
White Wines by the glass	175ml	250ml	Hendrick's 41.4%	25ml	5.50
Pinot Grigio, Italy 12%	6.50	8.50	Brockmans 40%	25ml	5.75
Sauvignon Blanc, Chile 12%	7.00	9.00	Warner Edwards Rhubarb 40%	25ml	5.50
Red Wines by the glass	175ml	250ml	Whitley   Neill 43%	25ml	5.50
Merlot, Spain 13.5%	6.50	8.50	Monkey 47 47%	25ml	6.50
Shiraz, Australia 14%	7.00	9.00	Brandy		
Malbec, Argentina 14%	7.50	10.00	Martell VS 40%	25ml	5.75
Rosé Wine by the glass	175ml	250ml	Courvoisier VS 40%	25ml	5.25
Pinot Grigio Blush, Italy 12%	7.00	9.00	Remy Martin VSOP 40%	25ml	6.00
Sparkling wine		200ml	Armagnac XO 40%	25ml	8.50
Prosecco Brut, Italy 11%		9.95	Rum & other spirits		
Fortified			Malibu 21%	25ml	4.50
<b>Sherry</b> 17.5%	30ml	3.95	Bacardi 37.5%	25ml	4.50
Tawny Port 19%	30ml	3.95	Captain Morgan Spiced 35%	25ml	4.75
Soft Drinks			Kraken 40%	25ml	5.00
Draught Soft Drink Half pint / Pint		4.50	Tequila Gold 38%	25ml	4.25
Mineral Water 330 ml / 750ml ml	3.25	4.75	Jagermeister 35%	25ml	4.25
J <sub>2</sub> O		3.20	Baileys 17%	50ml	4.50
Coca-Cola <sup>™</sup> 200 ml		3.50	Amaretto Dissarono 28%	25ml	4.95
Ginger Beer 275 ml		3.75			