This autumn we have selected two easy drinking wines which offer good value. We hope you enjoy them and welcome your feedback.

**Pinot Grigio Boira Organic, Veneto, Italy 2011**
Floral aromas of acacia and honeysuckle, white peach flavours and a fresh lemony finish. 12%
£17.00 bottle  £4.70 175ml glass  £3.00 125ml glass

**Côte du Rhône, Domaine de l’Armandine, France 2009**
Fresh and fruity, made predominately with Syrah with the addition of Grenache, Carignan and Cinsault. Hints of spice and smoky aromas. 13.5%
£15.50 bottle  £3.90 175ml glass  £2.70 125ml glass

**MENU INFORMATION**
Wherever possible we use British produce in our restaurants and cafeterias.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products served here.

We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

- gluten free
- healthier choice
- suitable for vegetarians
- suitable for vegans
**STARTERS**

Soup of the day  
*Please ask your server*  
£4.60

Pea, broad bean and goat’s cheese salad  
£5.35

Pressed pheasant and guinea fowl terrine with pickled beets,  
*caramelised chestnuts and toasted brioche*  
£5.45

Warm peppered beef with crisp vegetable  
and chilli dressing  
£6.75

Traditional Scottish smoked salmon  
*with brown bread and butter*  
£6.90

Seared sea bass on chive potato pancakes  
*with roast shallot purée and tomato dressing*  
£6.90

**MAIN COURSES**

Char grilled rump steak and hand cut chips  
*with tomato, mushrooms and béarnaise sauce*  
£15.85

Deep fried fish and chips  
*with mushy peas and tartare sauce*  
£12.25

Roast pork fillet with slow cooked pork belly,  
*Cox’s apples and pistachio nut crust*  
£12.50

Salmon and dill fishcake with cockle cream  
*and curly kale*  
£12.25

Cornfed chicken with roast pumpkin and sage rosti,  
*creamed cabbage and pancetta*  
£13.55

**VEGETARIAN**

Tandoori halloumi with mint yoghurt,  
*spiced new potatoes and pickled cucumber*  
contains nuts  
£10.45

**PUDDINGS AND CHEESE**

Treacle tart with roast plums and clotted cream  
contains nuts  
£4.85

Milk chocolate mousse  
*with honeycomb, pecans and meringue*  
£4.85

Traditional pudding of the day  
£4.85

Fresh fruit salad  
£4.85

Home-made ice creams and sorbets  
contains nuts  
£4.05

Fine cheeses with biscuits  
*choose from a selection*  
£5.85

**COFFEE AND INFUSIONS**

Filter coffee  
£1.80

Coffee and petits fours  
£2.70

Teas  
from  
£1.80

*English breakfast, Earl Grey, Darjeeling,  
camomile, green, peppermint or fresh mint*