



Autumn à la carte menu

Starters

Bea's chicken noodle soup	7.50
Cream of pumpkin soup with crème fraîche and toasted pumpkin seeds	5.90
Warm rabbit salad with marinated pear, courgette and celeriac	9.50
Ham hock terrine with walnut bread and piccalilli	8.50
Smoked mackerel pâté with beetroot purée and saffron crackers	7.50
Seared scallops with apple, cranberry and chestnut salad	9.50
Scottish and Irish smoked salmon with traditional garnishes	10.50
Chopped salad with vinaigrette	5.50

Main courses

Fillet of beef with wild mushroom and Jerusalem artichoke fricassée	29.50
Bea Tollman's chopped steak with café de Paris butter and chunky chips	22.50
Breast of chicken wrapped in cured ham, olives, green beans and cherry tomatoes	16.50
Duck cottage pie with autumn vegetables	15.50
Lemon sole paupiette with spinach mash and clam broth	24.00
Battered fish and chips with mushy peas and tartare sauce	14.50
Prawn stroganoff with basmati rice	16.00
Butternut squash risotto with feta cheese and sage	12.50

V.A.T included at the current standard rate

All prices are subject to a discretionary 12.5% service charge

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies



From the grill

10oz Rib eye steak with garlic Portabella mushroom and chunky chips	24.50
12oz Pork chop with bubble and squeak	15.50
6oz Wagyu beef burger with truffle and Parmesan chips	19.50
Dover sole with new potatoes and creamed spinach	38.00

Side dishes 3.50

Hand cut chunky chips
Bubble and squeak
Creamed spinach
Portabella mushrooms
Seasonal vegetables
Mixed or green salad

Desserts

Vanilla cheesecake with honeycomb ice cream	6.50
Bea's rice pudding with salted caramel sauce and candied mixed nuts	6.50
Plum tart with clotted cream	6.50
Sticky toffee pudding with honey and ginger ice cream	6.50
Assorted ice creams and sorbets	5.50
Selection of British cheese with quince jelly and Scottish oatcakes	9.50