

Sample À La Carte

Last updated Tues 5th December 2017

Basket of bread (4) with homemade butter and olive oil with balsamic reduction	£3.50
Bowl of marinated mixed olives	£3.50

Starters

Soup of the day with bread roll (v)	£6.50
Artichoke and honey-glazed beetroot salad with goat's cheese, baby leaves and pangratata (v)	£7.00
Crispy polenta balls with creamy mushroom sauce, rocket salad and Parmesan (v)	£7.00
Comte arancini with spinach and avocado purée and spring onion and radish salad (v)	£7.50
House terrine with kumquat marmalade and toast	£7.50
Steak tartare with raw hen's egg yolk and toast	£9.00

Mains

Roasted butternut squash and chestnut risotto with rocket salad, shaved Parmesan and crispy sage (v)	£13.50
Pan-fried seabream fillet with fresh parsley, new potatoes and capers lemon butter sauce	£19.00
Beer-battered cod fillet with hand-cut chips, minted pea purée and homemade tartare sauce	£13.50
Pan-fried guinea fowl breast, confit leg with cranberries, carrot purée, turnip, romanesco and port sauce	£18.00
Slow-roasted pork belly with apple purée, black pudding arancini, crispy sage, wine sauce and dauphinoise	£17.00
Trio Welsh lamb with carrot and swede mash, green lentils, minted sauce and gremolata	£19.00
The ER 100% beef burger with melted cheddar, mushroom, hand-cut chips, tomato salad, gherkin, sweet onion relish and toasted brioche bun	£13.50
Aged Scottish rib-eye steak with hand-cut chips and peppercorn sauce	£21.50

Sides (v) £3.75

Twice-cooked hand-cut chips	Mixed leaf salad
New potatoes	Rocket and Parmesan salad with balsamic
Dauphinoise	Mixed green vegetables
	Green beans with shallots

Early Bird Special

Tuesday– Saturday between 5-7pm* (All Night Wednesdays)

Any 2 courses for £19.50

* Maximum table size 6, order needs to be in kitchen by 7pm