



Seasonal Menu – Winter 2012

Starters

Duck £6.95

Wild duck terrine – fig chutney brioche toast

Soup £4.95

Puy lentil velouté – flaked confit ham knuckle

Smoked salmon £5.95

Warm smoked salmon – rye bread – horseradish cream

Goats cheese £6.95

Goats cheese – baked beetroot – walnuts and endive

Main courses

Lamb £15.95

Braised local lamb neck with pearl barley – sweet and sour red cabbage

Fillet of beef £24.95

Fillet of local beef – fondant potato – roast shallot – garlic butter

Risotto £11.95

Chestnut risotto – hazelnuts and parmesan

Sea trout £16.95

Fillet of sea trout – roasted fennel – tomato vinaigrette

Sea bass £17.95

Fillet of sea bass – scallops, shrimps, fennel and smoked haddock cream

Side orders £2.95

Swede and carrot puree

Buttered new potatoes

sauté potatoes

Squash, leeks and celery

cabbage, bacon and chestnuts

Buttered spinach



Desserts

Sable £5.95

Sable of figs, ginger and lemon cream

Trifle £6.95

The Old Vicarage sherry trifle

Rhubarb £5.95

Rhubarb and sweet wine jelly – orange ice cream

Chocolate £5.95

Warm chocolate mousse – salted butter caramel – vanilla ice cream

Cheese £8.95

A selection of regional cheeses with homemade accompaniment

Coffee and shortbread £2.25