

Pissarro

Starters

Roast butternut squash and parmesan soup(v)	6.00
Venison meatball linguini with rocket and parmesan	7.00
Roasted baby beets with goats' cheese, baby herbs, honey and shallot dressing (v)	6.50
Smoked salmon with peppery leaves, shallots, lemon and honey dressing	7.00
Chicken and goats cheese terrine with tomato and star anise chutney and farmhouse toast	6.50
Pheasant breast and confit leg with sauté spinach and black pudding jus	7.00
Mussels with white wine, cream and garlic	6.50

Main Courses

Pan fried sea bass fillet with roast sweet peppers, courgettes, sauté potatoes and pesto dressing	17.00
Beef fillet, fat chips, confit tomato, grilled mushroom and béarnaise sauce	20.50
Grilled salmon with crushed caper and new potato cake, spinach and sauce vierge	14.50
Oven roast lamb rump with herb creamed potatoes, root vegetables and roast garlic jus	16.95
Chestnut gnocchi with baby vegetables, sage oil and baby leaves (v)	12.00
Beer battered haddock with pea puree, tartare sauce and chips	14.00
Roast globe and Jerusalem artichoke risotto with rocket and parmesan (v)	12.00

Puddings

Crème brûlée with homemade lemon and lavender shortbread	6.00
Chocolate brownie with peanut butter ice cream and peanut brittle	6.00
Sticky toffee pudding with toffee sauce and vanilla ice cream	6.00
Pear crumble tart with gingerbread ice cream and sauce Anglaise	6.00
Warm fig tart with orange syrup and roast fig	6.00
Selection of ice cream and sorbets	1.50 a scoop
Selection of English cheeses with quince paste, walnut and raisin bread	10.00