

STARTERS

Smoked Scottish Haddock Fishcake, Herb Salad, Lime, Chilli and Coriander Mayonnaise	6.00
Cerney Ash Goats Cheese, Parsnip Cake, Port Gel, Cashew Nut Crumb (V)	6.50
Suffolk Pork and Pheasant Terrine, Quince Chutney, Croute	7.00
Seared Orkney Scallops, Lincolnshire Cauliflower Puree, Roasted Artichoke and Salsify	11.00
Chef's Homemade Soup of the Day, Fresh Farm House Bread	6.50

MAIN COURSES

Seared Duck Breast, Lincolnshire Carrot Puree, Orange Sauce, Parisienne Potatoes	21.00
Cornish Lemon Sole, Shellfish Tortellini, Brown Shrimp, White Wine Butter	19.50
Braised Suffolk Pork Belly, Posh Mash, Roasted Heritage Beets	18.00
Cured Highland Venison, Blackberry Jus, Parsnip Puree, Dauphinoise Potatoes	23.00
Butternut Squash Gnocchi, Pea Puree, Roasted Onions, Crispy Sage (V)	16.00

FROM THE GRILL

8oz Ribeye Steak	24.00
28 Day Aged Sirloin Steak	25.00
10oz Pork Chop	21.00
Tewin Lamb Cut of the Day	23.00
Farmed in the Mimram Valley by the Williams Family	

All served with Farmhouse Chips & Grill Garnish

add Peppercorn Sauce	3.00
add Garlic Butter	3.00

SIDES

Farm House Bread	4.00
Chef's Posh Mash	4.00
Sautéed Large Leafed Spinach	4.00
Roasted Carrots, Caraway	4.00
House Salad, Chef's Dressing	4.00
Farmhouse Chips	4.00

Williams'
BAR & RESTAURANT

If you have an allergy or dietary requirement, please highlight it with a member of staff before placing your order