

STARTERS

Soup - leek and potato broth with a chive crumb 5.25(v)

Ham hock scotch egg - parsley & English mustard mayo with pickled garden vegetables 6.75

Confit chicken wings - with grilled spring onions, caramelised shallot & rosemary purée and a chorizo vinaigrette 6.50

Goat Cheese - herb infused with a butternut squash tart and a romesco sauce 6.50(v)

Crab & mussels - on roasted garlic focaccia with a pickled cucumber salad 6.95

Tea smoked mackerel - with an apple jelly, beetroot pancake and horseradish 6.50

MAINS

Lamb Kofta 13.00

with a red cabbage slaw, garlic mayo, hand cut chips and pitta bread

Duo of Cod 16.75

breaded, served with a cod, prawn & leek pie and mushy peas

Sirloin steak 19.75

chargrilled with thyme potatoes, roasted shallots, cavolo nero and salsa verde

Sea trout 15.00

pan-fried with fondant potato, slow roasted root vegetable salad, butter sauce and a herb oil

Slow cooked beef 12.75

bolognese served with rigatoni pasta and pecorino cheese

Grilled chicken breast 15.00

marinated in lime & coriander, served with a sweet potato and spinach curry, cucumber, mint, red onion salad and a yoghurt dressing

Woodland Mushroom Gratin 13.75 (v)

served with blue cheese polenta chips and a baby gem, apple & walnut salad

SIDES 2.75

Mixed salad | Buttered new potatoes | Hand cut chips | Mixed vegetables | Grilled flat mushrooms

PUDDINGS

Copper chocolate pot mousse, caramel, brownie and an orange sorbet 6.75

Caramelised white chocolate délice plums 4 ways with an oat crumble 6.95

Sticky toffee pudding served with toffee sauce and a banana & Irish cream ice cream 6.50

Apple & Cinnamon mille-feuille with a raisin purée and clotted cream ice cream 6.50

British cheeses chutney, crackers and frozen grapes 6.95

Ice cream & sorbet selection 4.75

Our food is prepared in a kitchen where nuts and other allergens are prepared, ask if you need any advice