



Bread, butter 2.00

Olives 3.50

STARTERS

Cream of tomato soup with basil & parmesan croute 5.95

Smoked chicken & chervil ballotine, plum & ale chutney, poached egg, lemon crème fresh 8.10

Roasted butternut squash wontons, raisin puree, sage nut-brown butter, sauté kale 6.95

Beetroot cured salmon gravlax, aioli, chicory, compressed cucumber, salmon keta 9.10

Confit rabbit ravioli, celeriac remoulade, burnt onion powder, smoked bacon velouté 7.95

Cornish crab salad, lotus root crisp, citrus fruit & coriander salad, chive mayo 9.50

Air cured Parma ham, garlic mayonnaise, piccalilli, crispy pork crackling 7.95

MAINS

Roast English sirloin of beef, horseradish cream, Yorkshire pudding & gravy 16.95

Slow roast pork loin, apple sauce, sage stuffing & mustard gravy 14.95

Pot roast chicken, creamed leeks & chicken gravy 14.95

Goats cheese arancini, red onion & tomato compote, beetroot, crispy oyster mushrooms 13.95

Grilled seabass, tagliatelle, cucumber and dill velouté, 19.10

Seared Calves liver with smoked bacon, sauté baby onions, mustard dressing 18.95 *(served medium-well)*

Pan fried halibut, curry sauce, white cabbage, raisins, tempura tiger prawns 19.10

SIDES

Triple cooked chips, balsamic mayonnaise 3.50

Garlic & parsley roasted flat mushrooms 3.50

Cauliflower and Romanesco cheese bake 3.95

SWEETS

Passion fruit cheesecake, chocolate cup, pineapple & banana meringue 6.95

Milk chocolate & caramel torte, toffee sauce, coffee ice cream & carrot cake crumbs 7.50

Vanilla crème brûlée, roasted peach, ginger bread biscuit, cherry ice cream 6.10

Glazed lemon tart, torched clementine, raspberry coulis, vanilla ice cream 7.50

Pineapple tarte Tatin, coconut sorbet, lemon balm, pineapple & chilli syrup 6.95 *(Please allow 20min cooking)*

Neal's yard cheese, crackers, chutney, 9.95

Petit fours 3.50

Small tweaks maybe necessary due to seasonality & supplier availability