

LUNCH & DINNER MENU
s e r v e d f r o m 1 2 n o o n - 1 1 p m d a i l y

S T A R T E R S

- roasted pumpkin, chestnut & thyme soup 6.95
smoked salmon terrine, horseradish cream & cornichons 11.50
venison bresaola & pickled blueberries 9.95
caramelised red onion tarte tatin, celery & apple 9.95
devonshire crab mayonnaise & avocado 13.00
duck liver parfait, plums & truffle 10.00
black pudding scotch egg 6.95

M A I N S

- slow roast duck leg, glazed salsify, ceps & sage 22.00
fillet of hake, jerusalem artichokes & steamed clams 23.95
burrata, roasted squash, hazelnuts & sherry vinaigrette 14.00
pork cutlet, green lentils, bacon & caramelised apple sauce 19.95
parmesan crumbed chicken, fried hens egg, tomato chutney 16.95
ruby beetroot risotto, goat's curd & chard 16.50
fillet of bream, langoustine sauce, brown shrimps & broccoli 26.00

G R I L L

9oz angus sirloin 33.00 / 10oz rump 28.00
with hand cut chips, green salad & your choice of
steak butter / béarnaise / peppered mushroom & oxford blue

S I D E S 3.95

HAND CUT CHIPS
STEAMED KALETTE

CREAMED POTATOES

LITTLE GEM, FENNEL & RADISH
BUTTERED HERITAGE CARROTS