

LUNCH & DINNER MENU  
s e r v e d f r o m 12 n o o n t o 11 p m d a i l y

**S T A R T E R S**

- cauliflower soup, dates & pear 6.95  
house cured salmon, cucumber, horseradish cream 11.50  
twice baked goats cheese soufflé, bitter leaves 9.95  
devonshire crab mayonnaise & avocado 13.00  
coarse pork terrine, port & apple chutney, cornichons 9.95  
queen scallops, celeriac purée & tarragon 14.50  
black pudding scotch egg 6.95

**M A I N S**

- slow roast duck leg, glazed salsify, chestnut mushrooms & sage 22.00  
fillet of hake, jerusalem artichokes & mussels 22.95  
winter salad of roast beets, heritage carrots & cauliflower, blood orange & pistachios 14.00  
pork cutlet, green lentils, bacon & caramelised apple sauce 19.95  
ruby beetroot risotto, sour cream & chard 16.50  
10oz ribeye, hand cut chips, green salad & steak butter 34.00  
bream, brown shrimp butter & sprouting broccoli 26.00  
chicken, smoked ham & leek pie, buttered heritage carrots 16.50

**S I D E S 3.95**

HAND CUT CHIPS / SKINNY FRIES

STEAMED KALE

CREAMED POTATOES

LITTLE GEM, FENNEL & RADISH

BUTTERED HERITAGE CARROTS