

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**

- red lentil & pancetta soup 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  
pork & ham terrine, pickled vegetables 9.95  
king scallops, celeriac purée, apple & tarragon 14.50  
black pudding scotch egg 6.95

**M A I N S**

- slow roast duck leg, roast artichokes, mushrooms & sage 22.00  
thyme roasted fillet of cod & smoked haddock brandade 25.95  
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 & soured cream 16.50  
10oz ribeye, hand cut chips, green salad & steak butter 34.00  
tranche of halibut, potted brown shrimp & rainbow chard 34.95  
shin of beef cottage pie & spring greens 17.95

**S I D E S 3.95**

HAND CUT CHIPS / SKINNY FRIES

PURPLE SPROUTING BROCCOLI

CREAMED POTATO

LITTLE GEM, FENNEL & RADISH

SHERRY ROASTED BEETROOTS