

served 12 noon to 11pm daily

- wild garlic, potato & smoked ham soup 9.00
seared king scallops, shallot pureé, sage & bacon butter 15.50
grilled little leeks, pheasant egg & capers 11.50
salad of beetroots, turnips, lemon & dill 8.50
cornish white crab mayonnaise, fennel & tarragon 14.50
twice baked goat's cheese & thyme soufflé 9.00
guinea fowl, duck liver & girolles terrine, piccalilli 13.00
house cured salmon, pickled cucumber & caviar 12.00

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- herb crusted saddle of lamb, gerlot onions, violet artichokes & jersey royals 28.00
risotto of spring greens, broad beans & sheeps curd 17.00
fillet of halibut, caramelised fennel & langoustine butter sauce 28.50
pork cutlet, sprouting broccoli, creamed potatoes, ale & mustard sauce 24.00
roasted hispi cabbage, cashew cream & wild garlic mayonnaise 17.00
chicken, leek & morel mushroom pie, braised little gem & radishes 21.00
smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50
45 day matured ribeye, hand cut chips, green salad & bone marrow butter 35.00
seafood salad; white crab, greenland prawns, hot smoked salmon & grilled langoustine 21.50

all sides 4.50

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| hand cut chips | sprouting broccoli & anchovies | new season potatoes |
| spring leaf salad | creamed potatoes | buttered carrots & radishes |

'our chefs will make every effort to accommodate any special requests'