

**rhubarb & ginger
bramble 11.50**
botanist gin,
ginger & rhubarb

**glass of
champagne 14.95**
andre clouet,
grand cru, bouzy

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, chopped duck 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, pumpkin & rosemary chutney 13.00

house cured salmon, pickled cucumber & caviar 12.00

herb crusted loin of lamb, asparagus, violet artichoke & pearl jersey royals 28.00

risotto of spring greens, broad beans & sheeps curd 17.00

halibut, caramelised fennel & langoustine butter sauce 28.50

pork cutlet, sprouting broccoli, creamed potatoes, ale & mustard sauce 24.00

bay 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 & buttered spinach 19.50

45 day matured ribeye, hand cut chips, green salad & parsonage butter 35.00

seafood salad; white crab, greenland prawns, hot smoked salmon & grilled langoustine 21.50

all sides 4.50

hand cut chips

sprouting broccoli

new season potatoes

spring leaf salad

creamed potatoes

buttered carrots & radishes

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