

APERITIF

Prosecco with rhubarb liquor £8.50/ Chase grapefruit G&T £5.75/ Aperol spritz £6

BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

TO SHARE

Sharing board of cured meats, cheese, smoked salmon, bread, cornichons, olives £18

Whole baked camembert with fresh bread £12

LUNCH - 2 courses £15 / 3 courses £20

STARTER

Grilled mackerel, heritage tomato salad, coriander and caper berries

Ham hock terrine, pickled vegetables, toasted brioche

Pea velouté with mint yogurt

MAIN

Sun blushed tomato and courgette risotto, rocket and parmesan salad

Corn fed chicken supreme, Caesar salad

Pan fried red snapper, chickpea and chorizo, cauliflower, piquillo pepper cream

DESSERT

Frangipane and raspberry tart, Greek yogurt, blackberry sorbet (v)

Lemon posset, blackberries and raspberries, shortbread biscuits (v)

EARLY BIRD DINNER - 2 course £20 / 3 course £25 - 6.30pm to 7.30pm Tuesday to Friday

STARTERS

Braised lamb croquette, smoked aubergine, mint yogurt £8.00

Goats cheese mousse, grilled Evesham asparagus, toasted hazelnut and rocket salad £7.50

Coln Valley smoked salmon and oak roast salmon, fennel and radish salad £9.00

Ham hock terrine, pickled vegetables, toasted brioche £7.50

Grilled mackerel, heritage tomato salad, coriander and caper berries £8.50

FROM THE GRILL

8oz sirloin steak £24

10oz Ribeye steak £28

6oz Fillet steak £28

All served with grilled tomato, rocket, mushrooms and French fries

Your choice of blue cheese, mushroom, peppercorn sauce £1.50

CORNISH FISH

Seared scallops, apple and black pudding salad, mustard dressing £9 (*starter*)

Whole baked lemon sole £21

Pan fried sea bass £19

Served with parsley buttered new potatoes, mixed seasonal vegetables and caper brown butter

MAINS

Pan fried red snapper, chickpea and chorizo, cauliflower, piquillo pepper cream £17

Sun blushed tomato and courgette risotto, rocket and parmesan salad £16

Rump and braised shoulder of lamb, fondant potato, peas and courgette, rosemary jus £21

Corn fed chicken supreme, Caesar salad, new potatoes £15

Honey glazed duck breast, herb mash, seasonal vegetables, cherry sauce £19

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£2.50

New potatoes, parsley butter

Mixed greens

Broccoli, harissa and toasted almonds

£3.50

DESSERTS £7.50

Sticky toffee pudding, toffee sauce,

Cornish clotted cream (v)

Frangipane and raspberry tart, Greek yogurt,

blackberry sorbet (v)

Chocolate brownie, griottine cherries,

pistachio ice cream (v)

Panna cota, Hayles Farm strawberries, crushed

meringue (v)

Lemon posset, blackberries and raspberries,

sugared doughnut (v)

CHEESE

Choice of three cheeses £8.80 / five cheeses £10

Served with chutney, membrillo, biscuits

Ragstone

Surprisingly deep and complex goats cheese

Camembert

Full fat traditionally made

Helford Blue

Mellow, smooth and creamy. Balances sweet, savoury and salty notes

Wookey Hole Cheddar

Cave aged. Nutty, tangy flavour. Aged for up to three months

Reblochon de Savoie

Lovely smooth and subtle texture

EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad
with a bottle of red or white wine all for £30

Or 8oz sirloin steaks £45

Please advise us of any food allergies or intolerances as we will be happy to cater for you individually
V - Vegetarian