

SATURDAY DINNER MENU

APERITIF

Prosecco with rhubarb liquor £8.50 / British Polo gin with tonic £5.25

BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

TO SHARE

Baked whole camembert, confit garlic, honey, rosemary and focaccia £12

STARTERS

Terrine of chicken, prosciutto and sun blushed tomato, crostini, apple and tomato chutney £8.50

Charred goats cheese, oat crunch, beetroot compote, mixed leaves £7.50

Severn and Wye smoked salmon, shaved fennel, caper berries £8.50

Beef carpaccio, pickled vegetables, micro watercress salad £8.50

Wild garlic and parmesan risotto £7.50

FROM THE GRILL

8oz sirloin steak £24

10oz ribeye steak £26

8oz Fillet steak £30

16oz T Bone steak £30

All served with grilled tomato, mushrooms
and french fries

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

CORNISH FISH

Seared scallops, pea puree, crispy black pudding,
lemon oil £9 (*starter*)

Moules marinière

(*starter with bread*) £7.00 / (*main with fries*) £15

Pan fried sea bream £19

All served with chive buttered new potatoes, mixed
seasonal vegetables and caper brown butter

MAINS

Cornish cod fillet, crushed potato, curly kale, smoked salmon and chive sauce £17

Wild mushroom tortellini, parmesan, rocket salad £16

Pan fried fillet of brill, baby gem lettuce, samphire, peas and new potatoes £18

Roast breast of guinea fowl, sweet potato, baby veg, pancetta and wild mushroom sauce £19

Braised blade of beef, truffle mash, root veg, red wine sauce £19

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction
Mixed leaves and mustard dressing
French fries
Onion rings
£2.50

New potatoes, chive butter
Sautéed stem broccoli, chilli, almonds and lemon oil
Mixed greens
Each at £3.50

DESSERTS £7.50

Warm almond sponge, cherry sorbet,
griottine cherries (v)
Sticky toffee pudding, cornish clotted cream,
toffee sauce (v)
Orange infused panna cotta, poached rhubarb,
shortbread biscuit
Dark chocolate brownie,
white chocolate and pistachio ice cream (v)
Vanilla crème brûlée, fresh raspberries,
sugared doughnuts (v)

ARTISAN CHEESES

Choice of three cheeses £8.80 / five cheeses £10
Served with chutney, membrillo, biscuits

Ragstone

Surprisingly deep and complex goats cheese

French Petit Brie

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 £40

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