

APERITIF

Chase rhubarb vodka martini / Prosecco with elderflower cordial £8.50

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, home baked bread, cornichons, olives £18

Whole baked camembert, garlic, honey, rosemary and fresh bread £12

LUNCH - 2 courses £24 / 3 courses £28

EARLY BIRD DINNER - 2 course £24 / 3 course £28 - 6.30pm to 7.30pm Tuesday to Friday

STARTER

Smoked salmon rilette, fennel,
orange, aioli

Ham hock terrine, apple puree,
brioche

Pickled beetroot, feta cheese, pine
nuts & pomegranate dressing (v)

MAIN

Braised blade of beef,
puy lentils and morteau sausage,
heritage carrots, red wine sauce

Pan fried Cornish cod, crushed
potato, Cavolo Nero, curry cream,
apple and watercress

Mushroom risotto, rocket salad &
parmesan (v)

DESSERT

Sticky toffee pudding, toffee
sauce & vanilla ice cream (v)

Dark chocolate torte, poached
cherries & caramel ice cream
(v)

Warm pistachio sponge, Chantilly
cream, roasted fig (v)

STARTERS

Smoked salmon rilette, fennel, orange, aioli £10

Grilled mackerel, harissa butter, kohlrabi salad £8

Ham hock terrine, apple puree, crostini £9

Pickled beetroot, feta cheese, pine nuts & pomegranate dressing £8 (v)

FROM THE GRILL

8oz sirloin steak £24

6oz Fillet steak £28

8oz Ribeye steak £26

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

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

MAINS

Braised blade of beef, puy lentils and morteau sausage, heritage carrots, red wine sauce £18

Roast pheasant, Lyonnaise potato, celeriac, honey & thyme sauce £17

Pan fried Cornish cod, crushed potato, Cavolo Nero, curry cream, apple and watercress £18

Pan fried sea bream, crushed potatoes, leek fondue, lobster sauce £20

Wild mushroom risotto, rocket salad and parmesan (v) £17

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£3.00

New potatoes, parsley butter

Mixed greens

£3.50

DESSERTS £8.50

Warm pistachio sponge, Chantilly cream,
roasted figs (v)

Dark chocolate torte, poached cherries & caramel ice
cream (v)

Poached pear, praline parfait, hazelnut (v)

Sticky toffee pudding, toffee sauce & vanilla ice
cream (v)

Vin Santo del chianti (Nicodemo 2009, 50ml)

CHEESE

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

Driftwood

Ash coated goat cheese

Camembert

Full fat traditionally made

Stilton

Sweet, mild and creamy

Reblochon de Savoie

Lovely smooth and subtle texture

Montgomery cheddar

Rich, nutty flavour

EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad
with a bottle of red or white wine all for £35

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