

## APERITIF

Prosecco with rhubarb liquor £8.50/ 6 o'clock gin and tonic £5.75/ Aperol spritz £6

## BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Roasted nuts £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

Fish goujons, rocket and caper salad, lemon dressing

#### MAIN

Goats cheese and summer vegetable risotto, rocket salad

Confit duck, Lyonnaise potato, baby gem, thyme infused sauce

Cornish cod, chickpea and chorizo, cauliflower, piquillo pepper cream

#### DESSERT

Chocolate brownie, griottine cherries, pistachio ice cream (v)

Hayles farm strawberry and elderflower Eton mess (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 £9.00

Evesham asparagus, roasted beetroot ricotta, broad beans £7.50

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

Pork and black pudding terrine, grape chutney, toasted brioche £8.50

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*)

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Whole baked lemon sole £21

Pan fried sea bass £19

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

## MAINS

Cornish cod, chickpea and chorizo, cauliflower, piquillo pepper cream £17

Goats cheese and summer vegetable risotto, rocket salad £16

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

Confit duck, lyonnaise potato, braised baby gem, thyme infused sauce £18

Roast guinea fowl breast, herb mash, sautéed mushrooms, honey sauce £19

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## SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£2.50

New potatoes, chive butter

Mixed greens

Broccoli, harissa and toasted almonds

£3.50

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## DESSERTS £7.50

Sticky toffee pudding, toffee sauce,

Cornish clotted cream (v)

Apricot and almond tart, roasted apricot,

vanilla ice cream (v)

Chocolate brownie, griottine cherries,

pistachio ice cream (v)

Hayles farm strawberry and elderflower Eton mess

(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*

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## 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*