

SATURDAY DINNER A LA CARTE

APERITIF

Chase rhubarb vodka martini £8.50 / Prosecco with elderflower cordial £8.50 /
Chase pink grapefruit & pomelo gin and your choice of Fever Tree tonics £6.50 /
Whitley Neill rhubarb & ginger gin and your choice of Fever Tree tonics £6 /
Whitley Neill raspberry gin and your choice of Fever Tree tonics £6

BITES

Home baked breads served with French butter & olive tapenade £2.50
Marinated olives £3 / Mediterranean sundried rosemary nut mix £3

TO SHARE

Sharing board of cured meats, cheese, smoked salmon, home baked bread, olives £18
Whole baked camembert, garlic, honey, rosemary and fresh bread £12

STARTERS

Seared scallops, pea puree, ham crisp, harissa butter £12
Grilled Cornish mackerel, radish & fennel salad, sauce vierge £9.50
Pressed ham hock terrine, apple chutney, toasted ciabatta £9
Chilled tomato soup, lemon oil (vg) £7
Heirloom tomatoes, grilled fêta cheese, black olive, herb salad (v) £8.50

MAINS

Roast duck breast, sweet potato puree, wild mushrooms, honey & thyme sauce £20
Grilled lamb rump, mashed potato, pea fricassee, rosemary jus £22
Pan fried cod, crushed new potatoes, courgette, lemon butter £20
Pan fried sea trout, potato terrine, mixed greens, samphire, caper butter £21
Wild mushroom risotto, rocket & piquillo pepper salad (vg) £19

FROM THE GRILL

8oz Sirloin steak £24
6oz Fillet steak £28
10oz Ribeye steak £26

All served with grilled tomato, rocket, mushrooms & French fries
Your choice of blue cheese, mushroom or peppercorn sauce £1.50

SIDE ORDERS

Rocket salad, shaved parmesan & balsamic reduction
Mixed leaves & mustard dressing
French fries
Onion rings
£3.00

New potatoes, parsley butter
Mixed greens
£3.50

DESSERTS £8.50 (v)

Sticky toffee pudding, toffee sauce,
clotted cream (v)

Chocolate brownie, mango sorbet (v)

Lemon posset, poached rhubarb, shortbread (v)

Dark chocolate torte, vanilla ice cream,
griottine cherries (v)

Honey roast figs, almond sponge,
Greek yoghurt (v)

Classic Eton mess (v)

Vin Santo del Chianti (50ml)
with dipping biscotti £5

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

Soft wash rind with mild taste

Montgomery cheddar

Rich, nutty flavour

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