MENU

STARTERS

Citrus Cured Trout 7.50
Coral Mayonnaise, Black Crutes

Chicken Liver Parfait 7.00
Red Onion Marmalade, Toasted Sour Dough

Warm Ham Hock 6.50
Broccoli, Capers

Sweetcorn Veloute 6.00
Chorizo, Squid, Red Pepper Couli

Sweet & Sour Mackeral 7.50
Beetroots, Creme Fraiche

Celeriac 6.50
Pickled Mushroom, Spicy Cauliflower, Quail Egg

CLASSICS

Smoked Salmon 8.00
Capers, Shallot, Sour Cream

Beer Battered Haddock 13.50
Fat Chips, Crushed Peas, Tartare Sauce

Scallops Gruyere 8.50

Caesar Salad *Small* 6.95
Large 10.95

Local Sausage of the Day 13.50
Roast Shallot, Red Wine Sauce

MAINS

Charred Monkfish Tail 18.95
Thai Curry, Pak Choi & Pistachios

Seared Chump of Lamb 20.00
Braised Shoulder, Onions & Salsa Verdi

Fillet of Sea Bream 17.95
Beans & Mussels

Guinea Fowl 17.50
Sweet Potato, Buttered Leeks

Loin of Cod 17.00
Chorizo & Chick Pea Casserole

Parmesan Gnocchi 16.50
Wild Mushroom, Artichoke Veloute

Warm Puy Lentil Salad 14.50
Charred Fennel, Caper Dressing

GRILL MENU

Chargrilled Rainbow Trout 19.00
Crayfish Butter & Fries

Local Pork Chop 10oz 15.00
Charred Savoy, Grain Mustard Sauce

9oz Rib-Eye Steak 25.00

9oz Sirloin Steak 23.00
Both with Chips, Watercress Salad,Vine Tomatoes and Bernaise or Peppercorn Sauce

SIDES

Fries | Fat Chips | New Potatoes | Garden Salad | Seasonal Vegetables 3.50

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES
125ml glasses of wine are available on request. A discretionary service charge of 10% will be added to your bill.