

LUNCH & DINNER MENU
s e r v e d f r o m 12 n o o n t o 11 p m d a i l y

S T A R T E R S

- cream of cauliflower soup 6.95
house cured salmon, cucumber, horseradish cream 11.50
twice baked goats cheese soufflé, bitter leaves 9.95
devonshire crab mayonnaise & avocado 13.00
coarse pork terrine, pear chutney & cornichons 9.95
king scallops, celeriac purée, apple & tarragon 14.50
black pudding scotch egg 6.95

M A I N S

- slow roast duck leg, glazed salsify, chestnut mushrooms & sage 22.00
fillet of hake, jerusalem artichokes & mussels 22.95
winter salad of roast beets, heritage carrots & cauliflower, blood orange & pistachios 14.00
pork cutlet, green lentils, bacon & caramelised apple sauce 19.95
ruby beetroot risotto, sour cream & chard 16.50
10oz ribeye, hand cut chips, green salad & steak butter 34.00
bream, brown shrimp butter & sprouting broccoli 26.00
chicken, smoked ham & leek pie, buttered heritage carrots 16.50

S I D E S 3.95

HAND CUT CHIPS / SKINNY FRIES

STEAMED KALE

CREAMED POTATOES

LITTLE GEM, FENNEL & RADISH

SHERRY ROASTED BEETROOTS