

## **Starters**

### **Fresh Bread**

*Baked In-House Daily 4*

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### **Baked Feta Cheese**

*Whole slab of Aged Greek Feta , Roasted Pepper & Tomato Passata*

*Whole roasted Garlic / Toasts 11.95*

### **Seafood Salad**

*Wasabi & Lime Crayfish / Tomato & Avocado Salsa*

*Crab Pate Toast 7.95*

### **Cheese & Biscuits**

*Whipped Goats Cheese, Charred Onion Squash / Digestive Biscuit*

*Rocket / Apple Balsamic 7.5*

### **Bacon & Egg**

*Pan-fried Potato Cake, Bloody Mary Mushrooms / Crispy Hens Egg*

*Pancetta / Black Pudding Crumble 8.5*

### **Smoked Haddock Chowder**

*Sautéed Onion & Leeks / Potato / Creamy Spice / Fresh Curly Parsley 8.95*

## **Mini Dishes**

*Select any two of our mini dishes for 7.50*

### **Prawn Popcorn**

*Sweet & Sour Sauce*

### **Chorizo Pate**

*Garlic Toasts*

### **Cajun Spiced Fish Cakes**

### **Chargrilled Halloumi**

*Roasted Peppers*

### **Lime Dusted Squid**

*Basil Mayo*

### **Sweet Potato & Ginger Parcels**

### **Jam Jar Sausages**

*Dijon Mustard*

### **Tempura Cauliflower**

*Chilli Cheese Sauce*

### **Pork Crackling**

*Toffee Apple Sauce*

### **Stuffed Manzanilla Olives**

*Sherry Granata*

## **Mains**

### **Lamb Cutlets**

*Potato & Celeriac Terrine, Pea Parcels, Eucalyptus Jus 19.50*

### **Supreme of Chicken**

*Mushroom & Tarragon Pie, Pancetta & Spring Greens 15.50*

### **Tasting of Duck**

*Pink Breast, Confit Leg, Vanilla Creamed Potato, Lime Jus 16.95*

### **Sea Bream**

*Whole Bream Stuffed with Aromatic Herbs,*

*Cooked Under a Sea Salt Crust, Fennel Salad 18.50*

### **Roasted Hake**

*Rustic Stew of Heritage Tomato, Roasted Garlic, Chick Pea, Artisan Baguette 16.50*

***Pulled Pork & Cider Risotto***

*Crispy Sage Leaves, Petty Pommes 14.50*

***Beer Battered Haddock***

*Hand Cut Chips, Homemade Tartar Sauce 14.5*

***9oz Beef Burger***

*Topping Changed Daily, Served with Skinny Fries 13.5*

***Steak Au Poivre***

*Black Angus Rib Eye, Dry Aged for 32 Days*

*Pan Juices, Cognac & Dijon Cream Sauce, Hand Cut Chips 22.5*

***Sides***

*Honey & Thyme Glazed Carrots 3.5*

*Pork Belly Peas 4*

*Cauliflower Cheese 4*

*Rocket, Tomato & Parmesan Salad 3.5*

*Skinny Fries, Rosemary Salt 3.5*

*Hand Cut Chips 4*

*If You Have Any Dietary Requirements Or Would Like Our Dishes Served Slightly Different Please Just Ask.  
Some Dishes Can Take 20 Minutes To Cook As Everything Is Made Fresh To Order*

***...for afters***

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***Rhubarb & Custard Crumble***

*Poached Rhubarb, Vanilla Pannacota & Demerara Crumble 7.50*

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***Carrot & Orange Pudding***

*Steamed Pudding with Carrot, Orange & Pecan nuts, Cream Cheese*

*Cinnamon Dusted Carrot Crisps 7.50*

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***Lemon Meringue Pie***

*Crisp Shortbread Base, Zingy Lemon Custard,*

*Blow Torched Italian Meringue 7.50*

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***Amaretto Ice***

*Madagascan Vanilla Ice-Cream*

*Sesame Seed Brittle, Amaretto Shot 7.50*

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***Chilli Chocolate Profiteroles***

*Filled with Lemongrass Cream 7.50*

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***English Chesses***

*Cornish Yarg, Driftwood Ash,*

*Devon Blue, Hereford Hop Served with Homemade Chutney &*

*Black Pepper Shortbread 9.50*