

Starters.

Ham Hock Terrine,	7.5
Apple and fennel and radish salad, mustard dressing.	
Honey & Sesame Confit Chicken Thighs,	8
Pak choi, chilli and spring onion salad.	
Crab & Prawn Bon Bons,	9.5
Pea puree, minted crushed peas and broad beans, chervil mayonnaise	
Heirloom Tomato Salad,	7.5
Buffalo mozzarella, pickled red onion petals, balsamic, sourdough croutes. (V)	
Mussels,	7.9
Orchid thieves cider cream, toasted sourdough	
Pea & Watercress Soup,	6.5
Herb cream. (V) (VE)	

Mains.

Roast Chicken Breast,	18.5
Pancetta, potato and sweetcorn fricasee, sweetcorn puree, chicken veloute.	
Confit Salmon Fillet,	17.5
Potato cake, poached egg, hollandaise.	
Roasted Red Pepper & Tomato Linguine,	16.9
Gordal green olives, basil creme fraiche, pine nuts and rocket. (V) (VE)	
Plaice Meuniere,	19
New potato and caper salad, watercress.	
Rack Of Lamb	24
Broccoli puree, charred florets, baked new potatoes, minted lamb jus	

Please let your server know of any allergens before ordering. many of our dishes can be altered to suit dietary requirements, however due to ingredients used in house we cannot guarantee there is not traces of any allergens. we also have a vegan menu available on request. a discretionary service charge of 10% will be added to your bill, this will be shared among all the staff who served and prepared your meal

Grill.

All of our meat is locally sourced from "The Rare Breed Meat Company".

All steaks come with fries and green beans and a choice of béarnaise, peppercorn sauce or red wine jus.

8oz Fillet Steak. 32

10oz Ribeye Steak. 24

16oz Chateaubriand. Two persons 60

Sides.

Tomato Salad 3.8

Green Beans 3.8

Buttered New Potatoes With Spring Onions And Chives 3.5

Fries 2.5

