



From round here....

Starters

Pea & watercress soup, mint yoghurt & sourdough	£5.50
Ham hock & parsley terrine, quail's egg, peas, broad beans & mint	£7.25
Beetroot cured salmon, cucumber, lime, radish & brown bread crumble	£8.00
Grilled asparagus, confit hen's yolk, jersey royal potato dressing	£7.00

Main Courses

Poached cod, beurre noisette & minestrone	£18.75
Beetroot risotto, black crowdie & hazelnut	£14.00
Chicken, breast, wing, leg & egg, spring onion & celeriac	£19.00
Fish & chips, beer battered haddock, chips, tartare, peas	£15.00
House burger, bacon, cheese, chips, house ketchup & salad	£15.00
Hand cut tagliatelle, wild garlic pesto, rocket & vegetarian Parmesan	£10.00
Add poached & grilled free-range chicken breast to your pasta	£5.00

Desserts

Artisan cheeses, a selection of five	£15.95
Chocolate Fondant, brandy snap & malt ice cream	£7.00
Pineapple Carpaccio, pink peppercorn, lemon, Malibu, chilli & coriander	£6.95
Syrup sponge, brandy snap & vanilla ice cream	£5.50

Our menu descriptions do not include all ingredients,
please ask for an allergen matrix should you have any intolerances or allergens.