



March 2020

Pork Quavers, apple sauce 2.50 | Bread, olive oil, balsamic 2.00 | Mix nuts 1.50 | Marinated olives 3.00

To Start

Smoked haddock, soft boil duck egg, burnt leeks, smoked haddock velouté 7.95

Thai asparagus, hollandaise, crispy chicken skin, pickled shallots 6.95

Devon crab rarebit, brown crab mayonnaise, chilli, cucumber, celery 8.10

BBQ pulled pork, steamed bun, red cabbage slaw, onion 6.50

Ham hock ballotine, green harissa emulsion, pickled raisins 7.10

Chicken livers parfait, savoury cereals, apricot gel, brioche 6.00

Mains

Sirloin steak, peppercorn sauce, triple cooked chips, Roma tomatoes 29.95

Cote de boeuf, peppercorn sauce, triple cooked chips, Roma tomatoes 33.95

Goat cheese gnocchi, beetroot, wild garlic pesto, kale, pinenuts 13.95

Tagliatelle, wild mushrooms, leeks, parmesan 13.95

Battered haddock, parsley mayonnaise, peas, sweet potato chips 17.10

Tandoori style cod, coconut rice & watercress bhaji, raita 19.10

Chicken schnitzel, brown butter, capers & gherkins, duck egg, aioli 16.50

Salmon, salsa Verde, grilled baby gem, warm potato salad 18.95

Side orders

Triple cooked chips, aioli 3.50

Seasonal greens, confit shallots 3.50

Onion & watercress bhaji, sriracha 2.50

Something Sweet

Trio of fruit baked Alaska, marshmallow 6.10

Cherry & vanilla sponge roulade, white chocolate sauce 3.50

Clotted cream panna cotta, poached fruits, mulled cider syrup 6.10

Lemon curd slice, yoghurt sorbet, meringue 6.50

Nutella & milk chocolate ganache, crumble, mint chocolate ice cream, cocoa nibs 7.10

Cheese & biscuits 9.95

Petit fours 4.00

WE ♥ SUNDAY'S

every Sunday we have 3 roast options available

(the menu is subject to slight changes due to availability & supplements may apply if on a package deal)

Our 'Large Table' menu is offered to tables over 10. This is a selection of three starters, three mains & three desserts, selected by our Chef. Please advise us of any allergies prior to ordering and our staff will be able to assist with the menu