

Starters

- Celeriac and hazelnut soup, truffle oil, crusty baguette £6.50
Ham hock and artichoke terrine, red onion marmalade, micro herb salad, ciabatta croûtes £8.20
Warm smoked mackerel and beetroot baby leaf salad, parsnip crisps, salsa verde dressing £8.00
Moules marinières with crusty baguette £8.95
Stilton, apricot and caramelised onion filo parcel, whipped crème fraiche, mixed leaves (V) £8.00
Thyme and silver skin onion tart Tatin, grilled goats cheese, balsamic reduction (V) £8.00

Main courses

- Pan roast crispy duck breast, gratin dauphinois, curly kale, roast heritage carrots, Port jus £17.90
Rosemary lamb rump, minted pea purée, celeriac fondant, fine beans, redcurrant sauce £18.50
Guinness braised ox cheek, pickled red cabbage, spinach bonbon, horseradish mash £16.95
Home made 8oz steak burger, bacon, mature cheddar, red onion marmalade, chips and salad £13.80
Pan roast salmon fillet, sautéed samphire, garlic and shallot rosti, parsley cream, Parmesan tuille £16.90
Prosciutto wrapped monkfish tail, double roasted sweet potatoes, seasonal greens and chilli beurre blanc £18.50
Crispy beer battered hake, crushed garden peas, chips and chunky tartare sauce £14.35
Moules à la crème with chips and crusty baguette £17.95
Wild mushroom and Stilton wellington roulade, roast roots, sautéed new potatoes, red wine reduction (V) £13.60
Spiced butternut and chickpea couscous, aubergine mousse, sage crisps, sundried tomato oil (VG) £12.45

Grill

All served with roast vine cherry tomatoes, mushrooms, onion rings, chips, salad

- 8oz English rump steak £15.40
8oz English rib-eye steak £18.95
8oz English gammon steak with free range egg and pineapple salsa £13.90
Choice of sauces: Green pepper , Stilton , Garlic mushroom £2.50