



## DINNER MENU

### Nibbles

House Breads, Salted Butter & Balsamic £6   Olives £4.5   Truffle & Pecorino Nuts £4.5

### To Start

Today's Soup – House Bread £8.5 (cvg/cgf)

Roast Sweet Potato – Wild Garlic & Rosemary Dip, Asparagus, Toast £8.5 (vg/cgf)

Ham Hock Terrine – Potato Salad, Peas, Pickles, Mustard Mayonnaise, Toast £9.5 (cgf)

Dressed Cornish Crab – Cucumber, Samphire, Crostini £10.5 (df/cgf)

Sumac Salt & Pepper Squid – Wild Garlic Mayonnaise £9.5 (gf/df)

Truffled Goats Cheese Croquettes – Beetroot Relish, Pickled Walnut Dressing £9.5 (gf)

### For Mains

Herb Crusted Rump of Lamb – Pomme Anna, Pea Puree, Beetroot, Carrots,  
Mint Butter, Rosemary Jus £33 (gf)

Hake Fillet – Tomato Beurre Blanc, Samphire, Capers, Tomato, Olive,  
Dill New Potatoes £26 (gf)

Smoked Coronation Chicken Breast – Curried Butter Sauce, Baby Gem, Coriander, Lentils, Spinach,  
Apricot, Sultanas, Toasted Almonds £25.5 (gf)

Creamed Pearl Barley – Lemon & Asparagus, Spring Onion, Toasted Pine Nuts,  
Parmesan, Peas £21 (cvg/v)

Heirloom Tomato & Artichoke Heart Tart – Spring Quinoa Salad, Lemon Pesto £21 (vg)

Venison Haunch – Beetroot, Rainbow Chard, King Oyster Mushroom, Celeriac & Horseradish Puree,  
Peppercorn Sauce £31.5 (gf)

Fish & Chips – Battered Haddock, Thick Cut Chips, Tartar, Peas £19.5 (cgf)

Pie of the Day – Mashed Potato, Seasonal Vegetables, Gravy £21

### Our Burgers

Served with Slaw, Gherkin, Salad, Fries, Pretzel Bun

Beef Patty, Chorizo Jam, Smoked Applewood, Bacon £19

Mushroom & Pinenut Patty (vg) £17

### Additions – £6 each

Thick Cut Chips

Skinny Fries

Garden Salad

Seasonal Vegetables

Buttered Mash

House Slaw

DF = Dairy Free, GF = Gluten Free, CGF = can be GF, VG = Vegan, CVG = Can be Vegan  
Please be aware we are **card only**. A discretionary 10% service charge will be added to your bill