



## Nibbles

- Homemade Bread, Hummus, Dukka— £5.00  
Rosemary & Garlic Marinated Olives — £4.00  
Crispy Whitebait, Marie Rose— £6.50  
Crispy Chilli Beef, Coriander— £6.50
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## Starters

- Burrata, Fennel Tops, Heirloom Tomatoes, Fennel Pollen— £9.50  
Pan Roasted Poussin, Sweetcorn, Coconut, Chicken Liver Parfait — £9.50  
Torched Cornish Mackerel, Asparagus, Crème Fraiche — £9.50  
Tempura Soft-Shell Crab, Pineapple & Pomegranate — £14.50
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## Mains

- Beer Battered Haddock, Hand-Cut Chips, Crushed Garden Peas, Tartare Sauce — £16.50  
Teriyaki Chalk Stream Trout, Stem Ginger Cabbage & Prawn Spring Roll, Coconut Velouté — £23.00  
Beef Burger, Bacon & Onion Jam, Mozzarella, Brioche Bun, Hand Cut Chips — £17.50  
Pork Tender Loin, Braised Cheek, Black Pudding, Baby Beetroot, Carrot — £23.00  
8oz Dry Aged Ribeye Steak, Hand-Cut Chips, Rocket & Parmesan Salad, Onion Rings — £29.50  
Courgette & Basil Risotto, Watercress, Parmesan — £16.00
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## Sides - £4.50 each

- Hand-Cut Chips, Black Garlic Mayonnaise  
Broccoli, Burnt Chilli, Coriander & Anchovy Butter  
Rocket & Parmesan Salad  
Butter Jersey Royals
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## Pudding

- Strawberry Cheesecake, Strawberry & Lime Sorbet — £8.00  
Carrot & Walnut Cake, Gingerbread Ice Cream — £8.00  
Dark Chocolate Tart, Whisky & White Chocolate Ice Cream — £8.00  
Selection of British Cheese, Farmhouse Crackers, Apple & Brandy Chutney — £12.50  
Vanilla Ice Cream Affogato, Almond Financier — £5.00  
Home made Ice Creams & Sorbets — £2.00 per scoop