



Starters

Soup of the Day £6.50

Potted Mackerel £7.50
spiced butter, beetroot relish & crostini

Wild Rabbit £8.50
poached loin, spring roll & sweet red wine

King Scallops £14.50
apple, hazelnuts & maple syrup

Fig & Goat's Cheese Brulee £7.50
spinach, balsamic & music bread

Guinea Fowl Breast £8.00
pickled cucumber, rhubarb, coral crisp & game sauce

Mains

Cod Fish Pie £22.00
mussels, prawns, smoked haddock, cod, salmon, peas, creamed potatoes

Braised Belly of Pork & Octopus £21.00
chorizo, potato, black pudding, aioli & gypsy sauce

Rosemary Roasted Cauliflower Steak £15.00
nut butter & cauliflower garnishes

Fillet of Beef £34.00
puree of parsnip, pomme anna, baby carrots & bordeaux sauce

Breast of Maize Fed Chicken £21.00
smoked bacon, baby roots, dauphinoise potatoes & chicken sauce

Herb Crusted Stone Bass £21.00
truffle & leek risotto, pancetta & potato terrine

Sides | £4.00 each

creamed spinach (GF) - sprouting broccoli with almonds (GF)
baked baby carrots with cardamon (GF) - triple cooked chips - creamed potatoes (GF)

Parmesan & truffle chips £6.00

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range.

Please notify your server of any allergies and/or dietary requirements

A service charge of 12.0% will be added to tables of eight or more. All service charges and tips go to our service team.