

Starters

Garlic and mozzarella flatbread for two to share £7.95

Bell bread with butter or extra virgin olive oil and a bowl of mediterranean olives £4.00 per person

Rose harissa humous and baba ghanoush with smoked paprika and garlic with flatbread £7.50 (V)

Oven baked mackerel fillet, beetroot, apple, mackerel pate, horseradish crème fraîche £6.95

Grilled king prawns with garlic cheese flatbread from the wood oven 6 £8.95 12 £18.00

Cornish crab with guacamole, smoked salmon and toasted sourdough £10.00

Twice baked cheese soufflé, poached pear, rocket and caramelised walnuts £7.95 (V)

Soup of the day served with toasted house bread £6.95 (V)

Roast chicken terrine wrapped in parma ham with caesar salad and chicken skin £7.95

Roast breast of wood pigeon, blackberry, salsify, parsnip and pigeon jus £7.95

Warm camembert and toasted sourdough for two to share £12.00 (V)

Fish Friday Specials

Ceviche of Pollock with dill, rosemary and lime £8.00

Treacle and horseradish cured salmon with toasted sourdough bread £9.00

Grilled Sea Bream with caponata, sprouting broccoli and caper beurre noisette £15.95

Roasted fillet of Stone Bass, bouillabaisse sauce, saffron potatoes, herb aioli £22.00

Main Courses

Fillet of aged beef served with parsley and truffle risotto, chanterelles and jus £35.00

Gressingham duck breast, braised cabbage, celeriac, fondant potato and red wine jus £19.50

Loin of fallow deer served with braised faggots, pumpkin purée, honey roasted parsnips, braised onion and a venison and chocolate jus £27.00

Salad of salt baked beetroot with chicory, orange, goat's curd, pomegranate, black rice and mixed seeds £15.00 (V) *(add a prawn skewer £5)*

A whole grilled Dover Sole served with crushed dill new potatoes, tenderstem broccoli, lemon and caper butter £34.00

Ravioli of aubergine and goat's cheese with caponata, charred courgette, olive oil £8.50/£17.00 (V)

8oz homemade beef burger, dill pickle, smoked cheddar, burger sauce, slaw and fries £15.75

Cornish cod and chips with tartare sauce, minted pea puree and proper chips £15.75

Gentlemen's lunch, cold rare roast beef, fries, watercress, celeriac remoulade £15.75

Sides all £4

fries, proper chips, sweet potato fries, new potatoes, mixed salad, chilli greens

35 day Dry Aged Steaks

Cotes de boeuf for two £60.00

Rib-eye a choice of béarnaise, peppercorn or house butter,
proper chips, watercress and confit tomato £28.00

Steak frites served with peppercorn sauce, fries and watercress £22.00

Please advise us of any dietary requirements of food intolerances. Game may contain shot.