



### To begin

Mixed house bread selection, olive oil and balsamic vinegar £4

### The start

Soup of the day with homemade bread £5

Ham hock croquettes, piccalilli £8

Crab and chilli arancini with roasted pepper puree £7

Goat's cheese and honey mousse, beetroot and candied walnuts £6

Pan seared scallops with mint pea puree and crispy pancetta £12

Potted crayfish and smoked salmon, pickled cucumber £7

### The middle

Slow braised brisket, horseradish pomme puree, caramelised Chantenay carrots and red wine sauce £17

Fillet of salmon with crab, chive and samphire butter £16

Slow cooked belly pork, celeriac dauphinoise, cider reduction and black pudding fritters £17

Fillet of hake, smoked haddock, clam and pancetta risotto with a chive butter £16

Courgette, spinach, and parmesan gnocchi with a crisp sage fritter £13

10 oz. ribeye with triple cooked chunky chips, rocket, red onion and parmesan £20

8 oz. fillet steak with triple cooked chunky chips, rocket, red onion and parmesan £24

***All our produce is locally sourced.  
Please let a member of the team know if you have any allergies or dietary requirements  
and we will do our utmost to accommodate you.***