



Evening Menu

To Start

Homemade Soup of the Day Served with Artisan Baguette	5.95
Pan roast pigeon breast, beetroot puree, bulgerwheat & sunflower seeds	7.50
Creamed ham hock and tarragon, toasted sourdough, poached egg	7.95
Goats cheese, salt baked beetroot, rocket leaves, beetroot glaze	6.95
Smoked haddock and pea risotto, pea shoots	7.95
King Scallops with chorizo buerre noir, crispy pork belly, pea puree & compressed apple	9.95

To Follow

Slow roast pork belly, roasted new potatoes, braised cabbage, caramelized apple puree & star anise jus glaze	13.95
Cornfed chicken supreme, crushed potatoes, wild mushroom sauce, watercress	14.95
Pan roast Cornish Hake, spinach, sauté new potatoes, brown shrimp buerre noisette	17.95
Slow Braised Lamb Shank, garlic pomme puree, savoy cabbage & rosemary Jus	18.50
Local ale battered Haddock, handcut chips, mushy peas, tartar sauce	12.95
Tempura vegetables, soy, chilli and lemongrass dressing, mixed leaves	12.95
6oz Fillet of Beef or 10oz Rib Eye, handcut chips, cheesemaker Salad, Choice of peppercorn sauce, blue cheese sauce or bloody mary butter	24.95

Please note if you have any allergies or intolerances then kindly speak with our staff prior to ordering. Gratuities are at the customers' discretion. On parties of 8 or above a 10% discretionary gratuity will be added to the final bill