

For The Table

Fresh Bread, olives & flavoured oils 4.5

Crispy Clams, chilli vinegar 4

Marinated Olives 3.5

Roasted Padron Peppers 3

Starter

Slow Cooked Pork Fritters, piccalilli, crispy potato skins 6.5

Grilled Squid Salad, feta, tomato, fennel, grapefruit dressing 7

Sumac Spiced Scallops, avocado & mango salsa, crispy Parma ham 10

Pan-fried Pigeon Breast, bean cassoulet, crispy bacon 7.5

Today's Soup, homemade bread 5.5

Pea & Crème Fraiche Roulade, poached egg 6.5

All 3.5

Sides

Triple cooked Chips
Truffle & Parmesan Fries
Mixed Salad

Thyme Parmentier potatoes
Creamy Mashed Potato
Ratte New Potatoes

Sautéed Green Beans & Almonds
Crispy breaded Carrots
Sautéed Garlic Courgette

Traditional Classics

Char-grilled Fillet Steak, roasted shallots, grilled chorizo, cherry tomatoes, blue cheese sauce, thyme Parmentier potatoes 25

Beer Battered Fish, triple cooked chips, minted mushy peas 13.5

Fish & fizz Fridays. Enjoy our fish 'n' chips with a glass of fizz for just £15 all day every Friday!

Smoked Haddock, Prawn & Sea Trout Pie, cheese & squid ink duchess potato, summer salad 14

Lamb Shank Tagine, lemon & coriander cous cous, flat bread 15.5

Beef Burger, smoked applewood cheese, fennel slaw, triple cooked chips 13.5

Chef's Dishes

Spiced Monkfish, burnt corn, beetroot risotto, confit egg yolk 18

Sesame Seed Goats' Cheese & Beetroot Salad, orange & grape dressing, garden salad 13

Duo of Pork, 6 hour cooked belly, grilled loin, fondant apple, smoked aubergine puree 16.5

Tomato Ravioli, runner beans, rocket pesto, toasted almonds 12.5

Seared Duck Breast, Parma ham & summer vegetable terrine, plum compote 17.5

Today's Market Fish, anchovy, tomato & caper butter, summer salad M.P

Corn Fed Chicken Breast, crispy carrots, summer squash, ricotta & pine nut courgette 15.5

Next Event: Thursday 26th September Wine Tasting— Unusual Grapes —6 wines for £20

Please inform a member of the team if you have any allergies. A 10% service charge is added to tables of 10 or more.