



Dinner menu

Starters

Soup of the day £6.00

Home-made soup of the day

Pumpkin ravioli £8.00

Home-made ravioli served with a butter sauce, toasted pumpkin seeds and crispy sage

Beetroot goats curd salad £6.90

Lamb's lettuce goats curd, runner beans and beetroot with a balsamic glaze

Crab and green pea salad £9.80

A salad of freshly picked Cornish crab, peas, radicchio and toasted ciabatta with a lemon dressing

Teriyaki salmon £8.50

Marinated teriyaki salmon fillet served with ginger glass noodles, pak choi and a sesame seed dressing

Chicken terrine £7.25

Shredded confit chicken terrine with a sweetcorn relish

Braised pork belly £7.60

Slow cooked pork belly served with puy lentils, burnt apple sauce and crispy parsnips

Fish platter to share £18.00

Served with a cucumber salad and sourdough bread

Main Course

Saddle of venison £28.50

West Country venison loin with roasted quince, celeriac remoulade, rosemary creamed potato served with honey orange jus

Stone bass supreme £22.00

Seared stone bass with Jerusalem artichoke buttered curly kale and a mussel broth

Trio of guinea fowl £19.00

Guinea fowl cooked three ways served with buttered cabbage, roasted carrots and an onion puree

Market fish special £15.50

Please ask your waiter for today's special

Chestnut risotto £14.00

Brussel sprout and chestnut puree risotto topped with shaved parmesan

Celebration of British lamb to share £48.00

Lamb rump, braised shoulder, cutlets, and a lamb sausage served with aubergine caviar, dauphinoise potatoes and seasonal vegetables (Please allow 35 mins)

Char-grilled halloumi £15.00

Bar marked halloumi with roasted peppers, courgettes and Swiss red chard

Mains From the grill

8 oz. English sirloin £24.00

Chargrilled to your liking and served with flat mushroom roasted plum tomato and triple cooked chips

Calves liver £18.50

Chargrilled to your liking and served with smoked bacon and colcannon potatoes, onion sauce

Scottish salmon darne £22.00

Served with seasonal greens, baby new potatoes and hollandaise

Whole baby plaice £17.50

Served with caper and nut brown butter, seasonal vegetables

Side dishes £ 3.60 each

Braised red cabbage with port, winter spices and orange,

Sauteed Brussel sprouts and crispy bacon,

Roasted root vegetables with blossom honey and thyme,

Rocket and Parmesan salad,

Garden salad,

Triple cooked chips,

Steamed baby potatoes,

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter