



MENU

STARTER

CAULIFLOWER SOUP	9
roasted celeriac & herb oil	
BEEF SHORT RIB CRUMPET	13
crispy onions and pickled shallot	
HAM HOCK TERRINE	13
pea shoot salad, onion jam	
SEARED SCALLOP	18
lobster puree, crispy black pudding crumb	
SMOKED MAKEREL	12
pickled vegetables, dill cream	
GOATS CHEESE	14
Roasted courgettes, herb oil dressing	

MAIN

CUMIN SPICED CAULIFLOWER	19
chimichurri, roasted butternut squash	
MARKET FISH OF THE DAY	Market price
please ask for today's special	
CRAB LINGUINE	22
tomato & butter crab sauce, white crab meat	
LAMB RUMP	26
roast harissa courgettes, pea puree	
CHICKEN SUPREME	22
potato & white bean cassoulet, tender stem broccoli	
PIE OF THE DAY	23
butter mash, greens, gravy	
8OZ DRY AGED RUMP STEAK	29
roast tomato, mushroom, chips, chimichurri or peppercorn sauce	

PUDDING

APPLE & TOFFEE CRUMBLE	10
vanilla custard	
CHOCOLATE & ORANGE MOUSSE	12
berry compote	
STICKY TOFFEE PUDDING	11
vanilla ice-cream	
AFFOGATO	8
fresh espresso	
WINTER BERRY CHEESECAKE	12
berry compote	
CHEESE BOARD	18
ask for today's selection	