



Before

Crispy sourdough, wild garlic pesto 6.5
Breaded pig's trotters with chilli mayo 7.5 Moroccan spiced lamb samosas, lime & coriander 7.5
Mushroom & Parmesan croquettes 6 Jamon croquettes 6
Bread & garlic dip 4.5 Nocellara olives 4.5

Starters

Black tiger prawns in tempura, spicy soy dressing 12.5
Maldon rock oysters, red wine vinegar, shallots. 3.5 each
Crispy duck salad, cucumber, spring onions, ginger soy vinaigrette 13
Roasted butternut squash salad, avocado, mozzarella, balsamic vinegar, salted pecans 11 v
Double baked cheese soufflé, mixed leaf, radish & sun dried tomato salad 10.5 v
Pan fried escalope of foie gras, toasted brioche, balsamic glaze, baby spinach salad 19.5
Mediterranean fish soup. croutons, garlic mayo & cheese 10.5
Local courgette & Swiss chard soup with chives, wild garlic oil 8.5

Mains

Escalope of venison, creamed cabbage, port wine sauce, triple cooked chips 29.5
Selection of Cornish fish, sun-dried tomato risotto, spinach, white burgundy sauce 28.5
Onglet of beef, shallot & red wine sauce, skinny chips 26.5
Sea bass & monkfish, crushed potatoes, tomato concasse, roasted peppers, pea purée 31
Crispy slow cooked pork belly, crackling, apple sauce, miso mayo, skinny chips 22
Sun-dried tomato risotto, spinach, basil oil, toasted pine nuts, Parmesan shavings 20 v
Gressingham duck breast, Victoria plum gravy, crispy potato terrine 26
Home made pasta, wild mushroom sauce, seasonal vegetables, Parmesan 17.5 v
with pan fried chicken 21.5

Sides 5 ea.

Skinny chips Crispy potato terrine & Emmental Mash Triple cooked chips
Mixed leaf salad, radish, fennel, balsamic dressing Creamed sweetheart cabbage Tempura onion rings

Purezza Water - unlimited still or sparkling 1.5 pp

Please let your server know if you have any dietary requirements