



***Sample menu subject to change***

Carrot and coriander soup 6.50

Twice baked cheddar soufflé, chive cream 8.00

Beetroot, radish, goat's cheese and candied walnut salad 8.00

Soused roll mop herring, new potato and chive salad 8.00

Chicken and tarragon terrine, fig chutney, toasted brioche 8.50

Hot home smoked salmon, fennel and pickled cucumber salad 9.50

Pan roasted pigeon breast, blackberries, celeriac purée 12.50

Char grilled 35 day dry aged Longhorn beef

8oz rib eye 26.00, 10oz sirloin 27.00

*Served with fries, dressed leaves and a choice of garlic, parsley & shallot butter or béarnaise*

Leek and cheddar tart, mixed leaves 12.50

Beer battered haddock, fries, peas, tartare sauce 15.00

8 hour braised ox cheek, parmesan polenta, cavolo nero 17.50

Pearl barley risotto, roast Jerusalem artichoke, curly kale, feta 15.50

Pan fried fillet of Cornish cod, puy lentils with smoked pancetta, wilted spinach and salsa verde 19.00

Confit duck leg, haricot bean cassoulet, Italian sausage, parsley crumb 17.00

Vanilla pannacotta, fruit compôte, shortbread

Fig and honey cake, yoghurt cream

Homemade plum jam bakewell tart, crème Chantilly

Apple, sultana and cognac crumble, vanilla ice cream

Chocolate mousse cake, honeycomb

All 6.50

**Ice cream:** strawberry, vanilla, coconut, chocolate, white chocolate, rum & raisin

**Sorbet:** lemon & lime, mango & passion fruit

2.50 per scoop

**Cheese:** Chaource, Cornish Yarg, Stilton, Camembert 3.50 each / three 9.50