



HAM HOCK TERRINE

Pea, pickled shallot, rocket, toasted sourdough £12

GRILLED MACKEREL

Beetroot textures, horseradish cream, radish, watercress £12

SMOKED CHICKEN BREAST

Sweetcorn puree, spring onion, paprika gel £10

CRAB SALAD

Crème fraiche, lemon, cucumber, mint & chive oil £12

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SEARED SEABASS

Spiced pepper coulis, giant cous cous, aubergine, caper salsa £23

PAN FRIED HALIBUT

Pomme Anna, basil & courgette puree, pickled fennel, white wine sauce £25

CORN FED CHICKEN

Confit of carrot, baby fondant, apricot gel, red wine jus £23

LAMB RUMP

Lamb shoulder bon - bon, crushed new potatoes, sheep's curd, peas, pan reduction £30

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DARK CHOCOLATE TART

Red berry textures, mascarpone ice cream £9

LEMON MILLE FEUILLE

Blueberry compote, white chocolate, vanilla crème fraiche £9

WHITE CHOCOLATE CRÈME BRULEE £9

Fennel cake, candied fennel, lemon gel

RUM PANNA COTTA (ve)

Pina colada, pineapple compote £9

CHEESE BOARD £13

Keens Cheddar - Unpasteurised, extra mature tangy intense farmhouse cheddar with a distinct fresh citrus bite

Blue Wensleydale - Rich & buttery, balanced by a clean lactic sweetness

Cornish Blue - Delicious mild creamy flavour, melting smooth texture



Served Thur - Sat 12 - 3pm & 6 - 8.30pm