

SMALL PLATES

Marinated olives	4	Chilli squid, squid ink aioli	7
Homemade bread & butter	4	Deville whitebait, chipotle mayonnaise	7
Chorizo scotch egg, piccalilli	7.5	3 or 6 oysters, shallot vinegar	10/18
Vegetable spring roll, sweet chilli dip	6	3 oysters with a glass of Balfour Leslie's Reserve	15
Baked camembert, fruit chutney, warm baguette	10		

STARTERS

Roast butternut squash soup , homemade bread, chive cream	6.5
Seared tuna , wasabi yoghurt, orange segment, fennel, beetroot relish	9.5
Ham hock & foie gras apricot terrine , pickled mushroom, cranberry and apple purée, homemade toast	9
Steamed mussels , shallots, bacon, coriander, white wine, coconut milk, garlic baguette	8
Pan roasted scallops , parsnip purée, lentils, crispy pancetta, parsnip crisp	13
Compressed watermelon , roasted red onion, figs, feta cheese, pomegranate molasses, toasted walnut, black olive crumb	8

MAINS

Maple glazed duck breast , Parmesan croquette, carrot purée, kale, redcurrant jus	19
Braised short rib of beef , truffle mash, celeriac purée, tenderstem broccoli, black pudding crumb	22
Pan roasted cod , herb crust, butterbean, tomato, chorizo ragu, pea purée, romanesco	18
Fillet of lemon sole , new potatoes, tenderstem broccoli, café de Paris butter	25
Jake's beer battered fish & chips , minty mushy peas, tartare sauce	15
Grilled sirloin steak , grilled tomato, mushroom, onion rings, triple cooked chips, peppercorn or blue cheese sauce	28
Wild mushroom gnocchi , spinach, poached duck egg, truffle oil, Parmesan	16
A proper double cheeseburger , two local beef patties, lettuce, tomato, gherkins, rosemary salt fries add blue cheese or bacon	15 1

SIDE DISHES *4.5 each*

Truffle & honey glazed carrots with toasted pumpkin seed	Grilled sweet potato, honey chilli & spring onion
Chilli & garlic kale with toasted hazelnut	Creamed spinach
Green beans, crispy bacon, garlic & shallots	