

## 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

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

## MAINS

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