

SMALL PLATES

Marinated olives	3.75	Salt and chilli squid, garlic aioli	7
Homemade bread & butter	3.75	Deville whitebait, harissa mayonnaise	7
Vegetable tempura, harissa hummus	5	3 or 6 oysters, shallot vinegar	10/18
Mini chorizo, Worcestershire sauce	7	3 oysters with a glass of Balfour Leslie's Reserve	15
Black pudding scotch egg, piccalilli	7.5		

STARTERS

Leek & watercress soup , mascarpone truffle oil	6.5
Pan roast scallops , pea purée, chorizo, samphire, black pudding crumb	13
Smoked chicken & ham hock terrine , pineapple purée, quince jelly, toast	8.5
Salmon gravlax , lemon gel, pickled vegetables, black fish roe	9.5
Baked camembert , thyme, garlic, truffle oil, fruit chutney, warm bread	10
Steamed mussels , lemongrass, shallot, garlic, coconut milk, spring onion, garlic bread	8

MAINS

Confit duck leg , fennel, watercress, chicory, apricot, chilli, Jersey Royals, red wine jus	18
Pan roasted rump of lamb , fondant potato, peas, runner beans, broccoli, salsa verde, red wine jus	19
Pan roasted cod , sautéed courgette, beetroot, new potato, samphire, tomato, shallots, anchovy, paprika dressing	18
Pan roasted sea bass , lobster bisque, mussels, tomato, baby leeks, kale, sautéed potato	21
Grilled sirloin steak , grilled tomato, mushroom, onion rings, triple cooked chips, peppercorn or blue cheese sauce	28
Jake's beer battered fish & chips , minted mushy peas, tartare sauce	15
A proper double cheeseburger , two local beef patties, lettuce, tomato, gherkins, rosemary salt fries add blue cheese or bacon	15 1
Asparagus, broad bean & pea risotto , parmesan, saffron oil	16

SIDE DISHES *4.5 each*

Charred baby gem, chilli, lime, honey	Heritage tomatoes, red onion, rocket pesto
Sautéed courgette, parmesan, truffle oil	Mangetout, shallot, garlic, toasted almond
Braised mixed mushrooms, tarragon, cream	Sautéed new potatoes, rosemary, peppers, red onion