

SMALL PLATES

Marinated olives	4	Chilli squid, squid ink aioli	7
Homemade bread & butter	4	Devilled 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
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
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

ROASTS

Roast Sirloin of Beef	17
Braised Shoulder of Lamb	17
Vegetarian Nut Roast	15
Children's Roast	half price

all the above served with roast potatoes, seasonal vegetables, Yorkshire pudding and red wine jus

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	Bacon cauliflower cheese