

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 sea bass , lobster bisque, mussels, tomato, baby leeks, kale, sautéed potato	21
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	15
add blue cheese or bacon	1
Asparagus, broad bean & pea risotto , parmesan, saffron oil	16

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

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	Smoked bacon cauliflower cheese