

Nibbles

Marinated Olives (v)£3.50

Sundried Tomatoes (v)£3.50

Garlic Mushrooms(v) £3.50

Halloumi & Pumpkin Skewers (v)£4.00

Sticky Lamb Ribs £5.95

Devilled Whitebait & Tartar Sauce £5.95

Sharing Platters

Artisan Bread Board (v) £8.95

olive oil, balsamic vinegar, marinated olives and flavoured butter

Cured Meat Sharing Platter £18.50

salami, Chorizo, Parma Ham, Olives, Bocconcini mozzarella toasted focaccia

Whole Baked Camembert (v) £12.50

studded with rosemary and garlic, red onion marmalade, toasted focaccia

Starters

Mushroom & roasted chestnut soup £6.50

Spiced apple caramel, truffle foam

Scottish Smoked Salmon £8.75

Shallots, capers, crème fraiche, lemon gel, pea shoots

Smoked & confit duck croquette £8.00

beetroot emulsion, slow cooked duck egg, micro watercress

Pressed game terrine £8.50

St Johns chutney, walnut pastry, dressed salad

Cornish crab & crayfish cocktail £9.00

gem lettuce, brown crab Marie- Rose

Daily Specials

Please ask our team for today's specials

If you suffer from any allergies please inform a member of the team before placing your order. Please be aware our food is freshly prepared in a kitchen where allergens may be present.

Our Steaks

All our steaks are 28 day+ Himalayan salt dry aged English heritage beef

Fillet Steak 8oz - £35.00

Sirloin Steak 8oz - £27.00

Ribeye Steak 8oz - £25.50

Cote du Beouf – 22oz– for two to share - £75

All steaks served with triple cooked chips, confit tomato, field mushroom, dressed watercress and a choice of Peppercorn sauce, béarnaise sauce and Diane sauce.

Main courses

Tasting of pork £21.95

Pressed pork belly, seared tenderloin, black pudding, sweet potato mash, savoy cabbage,

Pan fried Salmon £21.95

Chorizo & mixed bean cassoulet, hollandaise sauce

Spiced pumpkin risotto (v) £14.00

Toasted pine kernels, crumbled goat's cheese

Fillet of gilt head bream £16.50

citrus crushed potatoes, wilted greens, sauce vierge

Weighbridge nut & root vegetable roast £19.95

Roasted new potatoes, braised red cabbage, tomato & basil sauce

Trio of game bird 23.50

(pheasant, partridge & wild duck) wrapped in bacon, Celeriac mash, braised red cabbage, blackberry jus

Whole Roast Suckling Pig £40 per person

chateau potatoes, seasonal vegetables, sage gravy, mustard sauce, sausage meat stuffing,
(Please Note this requires 48 hours' notice and is for a minimum of 8 persons)

Side Orders £3.75

Dauphinoise potatoes, crispy fries, triple cooked chips, Sprouts in chestnut butter, braised red cabbage, new potatoes, house salad

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