



SAMPLE LUNCH & DINNER MENU

Starters

- Roast cauliflower and blue cheese soup. 6
- Summer squash Arancini, rocket, parmesan, squash puree. 7
- Warm black pudding and chorizo salad, crispy hens egg. 8
- Caesar salad, anchovies, parmesan, croutons. 7 / 14
- Buffalo mozzarella, heritage tomato salad. 7
- Home cured loch Duarte salmon gravadlax, beetroot puree crouton. 8
- Smoked haddock salmon fishcake, lemon hollandaise sauce. 8 / 15

Mains

- Slow cooked Tamworth pork belly, creamed potatoes, bok choy, jus. 17
- Roast guinea fowl supreme, roast potatoes, seasonal vegetables. 16
- Grilled south coast plaice, fennel, chilli, coriander, and citrus salad. 15
- Seared seabass fillet, apricot, chilli, lime salsa. 16
- Beer battered fillet of Cornish haddock, tarte sauce, minted pee puree. 15
- Roast rump of Longhorn beef, roast potatoes, seasonal vegetables, Yorkshire pudding. 16
- Rare roast Creedy Carver duck breast, field mushroom, chorizo jus. 18
- Griddled Dexter beef burger, smoked tomato relish, garlic mayonnaise, pickled cucumber. 15
- Baked aubergine, cous cous, fetta, tomato fondue. 14
- Home cured Tamworth ham, free range hens eggs. 13

Desserts

- Chocolate, caramel, peanut tort. 7

Strawberry jam bakewell tart, jersey cream. 7

Lemon polenta cake, lemon cream, berry sauce. 7

Pear and apple crumble, custard. 6

Organic ice cream or sorbet. 6

Selection of british cheese's, homemade biscuits &, chutney. 8

We cater for all food intolerances please speak to your waiter for further information if required.