



NIBBLES

Mac & Cheese Fritter 7

Olives (gf^*, df^*) 4

Basil & Walnut Pesto Mozzarella pearls 7

Homemade Bread (gf*, df*) 5

Potato Rosti, Smoked Cheddar, Bacon 6

Sausage Rolls

Red PepperHummus, Crouts 5

Cured Meat 4

STARTERS

Cured Salmon 10

Watermelon, Celery, Peanut (gf, df)

Carrot Soup 8

Tomato Arancini 10

Garlic Mayonnaise

Crispy Egg 9

Asparagus, Parmaham (df*)

Ham Hock & Chicken Terrine 8

Celeriac Remoulade, Fried Quails Egg

MAINS

Fish & Chips 19

Todav's Catch, Homemade Chips, Tartare Sauce, Crushed Peas(gf)

Tomato & Parmesan Gnocchi 20

Pork Loin 31

Bisque (gf*, df*)

Pork Shoulder Croquette, Hispi Cabbage, Apricot,

Saag Aloo Potato Cake, Onion Bhaji, Lime & Lemon

Heritage Tomato, Corgette, Basil (ve*)

Red Wine Jus (gf*, df*)

Chefs Recommended Side; Seasonal Mixed Greens 6

Confit Duck Leg 28

Sweet Potato, Red Cabbage, Pak Choi, Red Wine Jus

 (gf^*)

Upgrade To Truffel Fries 2 Chicken Madras Chettinad Curry 24

Sticky Jasmine Rice, Peanuts & Garlic Naan Bread (gf*) (Vegetarian & Vegan option available)

Chefs Recommended Side; Onion Bhajis 4

Mussel Burger 22

Curried Salmon 29

Steak Burger, Braised Brisket, Cheddar Cheese, Tomato Chutney, Gem Lettuce Served

With Skinny Fries & Slaw (gf*)







MUSSELS

1/2 Kilo Served With Homemade 14 Bread

1 Kilo Served With Homemade Bread & 25 Skinny Fries

The Classic

White Wine, Cream, Garlic, Chives (gf*)

The Cornish

Cider, leeks, bacon (gf*)

SIDES

Homemade Chips (gf, ve) 6

Skinny Fries (gf, v, ve*) 6

Truffle Fries (v, gf*) 7.5

Seasonal Mixed Greens (gf, v, ve*) 6

Buttered Hispi Cabbage 6

Asian Dressed Pak Choi 5

Onion Bhajis 4

CHILDREN'S MENU 9

Battered Fish (gf)

Cheese Burger (gf*)

Crispy Chicken

Sausages (gf)

Veggie Sausages (gf)

All Available With Skinny Fries & Garden Peas

1 Scoop Ice Cream 2.5

If you or any of your party have any allergies or intollerances please let your server know before you order your food