



Starters

Soup of the Day	9.00
Toasted Sourdough	
King Prawn & Devon Crab Louis Cocktail	12.50
Avocado, Horseradish Panna Cotta, Herb Remoulade, Cocktail Sauce	
Beetroot & Goats' Cheese Salad	10.50
Pistachio, Mint, Citrus, Balsamic	
Pan Seared Scallops	14.00
Corn Puree, Habanero Oil, Pickled Walnuts, Coriander	
Potted Ham Hock	11.50
Piccalilli, Whole Grain Mustard & Spring Bean Salad, Toasted Sourdough	
Hot Smoked Salmon Vol au Vent	13.50
Dill & Anchovie Mayo, Poached Egg, Lemon Hollandaise	

Main Courses

Pan Roasted Lamb Rump	32.00
Roast Garlic Mash, Cavollo Nero & Black Olive Puree	
Pan Roasted Salmon Fillet	24.00
Onion & Fresh Herb Risotto	
Chargrilled Duck Breast	30.00
Hasselback Potato, Butternut Puree, Brandy & Cranberry Jus, Tenderstem Broccoli	
10oz Chargrilled Sirloin Steak	36.00
Cherry Tomatoes on the Vine, Grilled Mushroom, Skinny Chips, Peppercorn Sauce	
Marinated & Grilled Aubergine	23.00
Black Garlic Glaze, Harissa Heirloom Grain & Couscous Salad	
Roasted & Grilled Chicken Supreme	26.00
Chargrilled Baby Leeks, Sauteed King Oyster Mushroom Sauce, Fondant Potato	
Slow Cooked Pork Belly	24.00
Champ Mash, Braised Savoy Cabbage & Pancetta, Porcini Jus	
Pan Seared Red Snapper	32.00
Pea Puree, Beetroot Falafel, Lemon Mousseline	

A 10% discretionary service charge will be added to all bills.

Please be advised we work with all the allergens in our Kitchen. Therefore, we cannot guarantee food cooked on our premises is free from any allergens. If you have allergies, or are concerned about the ingredients in the dish, please speak to a member of staff



Sides

Thick Cut Chips	5.50
Chilli & Lemon Broccoli	6.00
Roast Garlic Mash	6.00
Tomato & Red Onion Salad	6.50
Seasonal Vegetables	6.50

Desserts

Glazed Lemon Tart Raspberry Coulis	9.50
Penderyn Whiskey Trifle Whiskey Soaked Sponge, Seasonal Fruits, Vanilla Custard	9.50
Caramel Brownie Whipped Cream, Caramel Drizzle	9.50
Buttermilk Panna Cotta Warm Rhubarb Compote	9.50
Selection of Artisan Cheeses, Glass of Port (75ml) Served with Accompaniments, Biscuits	14.00

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