

Dinner

Chateau de Sarrins Rose, France Sml 5.75 Lg 8.25 Btl 24.15

Mint Zing - Organic Apple Juice, Cucumber & Mint 3.00

Adnams Bitter 3.7% 3.00 Pint

Starters

Sourdough bread & butter 1.50 Fresh Green Olives 2.65

Pea & ham soup, bread & butter 5.00

Broccoli & Cashel Blue cheese tart with mixed leaves 6.50

Buffalo mozzarella, black fig & Parma ham salad with lemon oil 7.50

Smoked mackerel pâté with toast 5.50

Roast bone marrow on toast with parsley & caper salad 5.50

Foie gras & chicken liver parfait with toast & pear chutney 7.00

Ham hock & parsley terrine with pickled English cherries & toast 7.50

Mains

Courgette flowers with creamed goat's cheese & sauce vierge 8.50

Butternut squash & parmesan risotto 9.50

Seared tuna with sautéed potatoes, roast tomatoes, braised fennel, preserved lemon & salsa verde 14.50

Poached smoked haddock with new potatoes, baby spinach, mustard beurre blanc & warm poached egg 12.50

Pan fried sea bass with saffron mash, French beans & sauce vierge 13.50

Roast wood pigeon with girolle & rosemary risotto & game jus 12.00

Coq au vin with mash & buttered spinach 13.00

Cumberland sausages with mash & onion gravy 9.00

Beef & mushroom pie with mash 10.00

Char grilled côte de boeuf with hand cut chips & peppercorn butter 16.50

Sides

Mixed salad, Spring greens, Braised red cabbage, Mash, Hand cut chips All 3.00 each

Puddings & Cheese

Affogatto al caffè - double espresso & vanilla ice cream 5.00

Roast peaches with Italian meringue, honey ice cream & peach syrup 5.50

Rum & raisin ice cream 5.00

Dark chocolate truffle cake with raspberry sorbet 5.00

Warm raspberry & almond cake with vanilla ice cream 5.00

Sticky toffee pudding with toffee sauce & vanilla ice cream 5.50

Cheese plate with biscuits & pear chutney 7.00

Caerphilly Cheddar, Cashel Blue & Somerset Brie