

Tuesday September 22 – Dinner

Organic apple juice with cucumber & fresh mint 3
Adnams Broadside – A wonderful balance of malt & hop flavours, with rich fruitcake aromas 4.7% 3.15 pint

Bread & butter/Marinated olives 1.50/2.65
Broccoli soup, bread & butter 5
Field mushrooms on toast, garlic butter 6
Char grilled courgette, aubergine, red & yellow peppers with rocket & grilled goats cheese 6.50
Buffalo mozzarella, crushed broad bean, mint & rocket salad with lemon oil 6.50
Smoked mackerel pâté with toast 5.50
Foie gras & chicken liver parfait with toast, spicy pear chutney 7

Ironbark pumpkin, chive & parmesan risotto 9.50
Roast Icelandic cod with confit new season potatoes & mushy peas 13.50
Pan fried sea bass with steamed clams, chick pea, chorizo, tomato, white wine, garlic & parsley 14
Chicken & mushroom pie with mash 10
Roast free range chicken breast with crispy potato & bacon cake & leeks, tarragon cream sauce 14
Barbary duck breast with roast salsify & savoy cabbage, red wine jus 14
Char grilled cote de boeuf, peppercorn sauce & chips 16.50
Cumberland sausages & mash, onion gravy 9.50

Mash, chips & curly kale all 3.00

Limoncello 3.00 Liqueur Coffee 4.85
Sauternes, France Gls 125ml 5.85 375ml Btl 17.05

Affogato 4.50
Hazelnut ice cream 5
Warm fig & almond cake, honey ice cream 5
Dark chocolate truffle cake, raspberry sorbet 5
Sticky toffee pudding with toffee sauce, vanilla ice cream 5.50
Selection of British cheeses with biscuits, pear chutney 7
Black Bomber, Cornish Brie & Cashel Blue