





STARTERS

Chargrilled squash with red onion marmalade, potato pancake & blue cheese 7.50

Spiced crispy squid with pineapple & miso dip, sesame & rocket salad 7.50

Orange & gin cured salmon two ways with fennel & pomegranate 8.00

Confit duck & pistachio terrine with sourdough cracker & beetroot relish 8.50

MAINS

Braised Cornish venison & root vegetable casserole with creamed mash & seasonal greens 18.00

Pan roasted cod fillet with shellfish tagliatelle & pangritata 18.50

Wild mushroom suet pudding with purple sprouting broccoli
& rosemary cream sauce 16.50

Nduja spiced chicken with cannellini bean & roasted pepper stew 17.00 8oz fillet/rump steak with triple cooked chips, chilli & garlic sautéed broccoli, peppercorn or blue cheese sauce 28.00 / 21.00

DESSERTS

Toasted almond crème brulee with cranberry & honey florentine 7.00

Orange cheesecake swirled chocolate brownie with kumquat chutney & crème fraiche sorbet 7.50

A selection of West Country cheeses with red onion marmalade, port poached grapes & a selection of biscuits 8.5

3 scoops of our homemade ice creams & sorbets 5

