Small plates

Parmesan courgettes, aioli	4.00
Pumpkin hummus, flatbread	4.00
Smoked mackerel Scotch egg, tartare sauce	5.00
Sausage roll, ketchup	5.00
Roast chorizo, Padron peppers, garlic mayonnaise	5.00
Morecambe Bay potted shrimps	6.00
House selection	any 3 for 14.00

Starters

Celeriac & Russet apple soup	5.00
Leek & goats cheese tart	6.00
Devilled chicken livers on toast	6.00
Blue shell mussels, cider & bacon	7.00
Twice baked smoked haddock souffle	7.00
Beetroot cured salmon, pickled cucumber	7.00
Burrata & heritage beetroots	8.00

Salads

Butter lettuce, avocado	6.00/9.00
House vegetable salad	7.00/11.00
Chicken, bacon, avocado, croutons	8.00/12.00
Atlantic prawn, crab, fennel, endive	8.00/12.00

Mains

Girolle & pecorino risotto	8.00/12.00
Braised ham, cavolo nero, ratte potatoes	13.00
Home-baked pie: Cornish fish or Shepherds	14.00
Beef cheeks, mash, Chantenay carrots	15.00
Fillet of cod, parsley sauce	16.00
Shetland sea trout, Jerusalem artichokes, chanterelles	16.00
12oz rib eye, chips, Bearnaise	19.00
Spatchcock Banham chicken, chips, aioli (for one or two)	14.00/28.00

House regulars

Macaroni cheese	9.00
Chicken BLT	10.00
Cheeseburger	11.00
Chicken paillard, gremolata, honey roast vegetables	12.00
Fish and chips, mushy peas	13.00
Club steak, chips, Bearnaise	14.00

Sides

all 3.50

Chips	Mash
Spinach, steamed or buttered	Sprouting broccoli
New potatoes	Mixed salad

Desserts

Peanut shortbread, salted caramel ice cream	6.00
Cheesecake, blackberries	6.00
Steamed chocolate & orange sponge	6.00
Lemon pot	6.00
Rhubarb pie	6.00
Sticky toffee pudding, whisky ice cream	6.00
Ice cream and sorbet	6.00
Selection of British cheese	7.00
Home-made biscuits	2.00
Chocolate truffles	3.00

No phones or photography
All the above prices are inclusive of VAT
There is a discretionary 12.5% service charge added to your bill