



DINNER

STARTERS

HOMEMADE SOUP £6.50 (V)
With Homemade Bread

CHICKEN LIVER PARFAIT £8
With Bacon Jam & Toasted Homemade
Bread

WHIPPED GOATS CHEESE £8.50 (V)
With Dark Chocolate & Port Sauce &
Brioche Croutons

ANTIPASTI £9.50 (V)
With Cured Meats, Mushroom, Chilli
Pearls & Chutney

SAUTÉED SCALLOPS £13
With Black Pudding, Onion Puree & Red
Wine Sauce

BEETROOT CURED SALMON £12 (MC)
With Pickled Ginger, Red Chilli &
Spring Onion Salad

WILD MUSHROOM & FETA FRITTER £8.50
With Red Pepper Relish & Tomato
Arrabbiata Sauce

CLASSICS

BATTERED FISH OF THE WEEK £15
Pea & Mint Mash, Caper Mayonnaise &
Peppered Chips

SPICED JOLLOF RICE £15 (V)
Stir Fried Vegetables & Spiced Tomato
Sauce

ROASTED LEEK RISOTTO £15 (V)
Creamy Risotto, Chives & Parsley
Topped with Blue Cheese

WESTCOUNTRY MUSSELS £16.50
Spring Onions & Dill Veloute.
Served with Fries

MAINS SERVED WITH A CHOICE OF TWO SIDES

ROASTED CHICKEN SUPREME £17.50
Chestnut Stuffing & Poultry Sauce

THAI SPICED PORK FILLET £19.50
Fried Vegetable Rice & Spiced Red
Wine Sauce

FILLET OF BEEF £28
Chive Mash & Bourguignon Sauce

VENISON HAUNCH STEAK £22.50
Braised Cabbage, Port Sauce &
Parmesan Crumb

PAN FRIED BASS £23
Pea & Spring Onion Fricasse, Mild Curry
Sauce & Pickled Carrot

GRILLED HAKE FILLET £20
Tomato & Balsamic Risotto & Crispy
Pancetta

GRILLED GOATS CHEESE MILLE FEUILLE £16
(V)
Crispy Pastry, Thyme Beurre Blanc,
Roasted Red Pepper & Beetroot

EXTRA SIDE DISHES ALL £4

CORNISH DAUPHINOISE
FRIES
NEW POTATOES
VEGETABLES
GEM & HERB SALAD

We endeavour to cater for all
diets/allergies, so please speak to a
member of team we'll be happy to help.

MC – main portions available.

SAMPLE MENU – SUBJECT TO CHANGE