

NIBBLES

Marinated olives (v) | **£3.95**

Baked focaccia, olive oil and balsamic vinegar (v) | **£4.25**

Crunchy sesame halloumi bites with sweet chilli jam (v) | **£4.50**

Fire roasted red pepper hummus, smoked paprika, pomegranate and toasted pitta bread (v) | **£4.50**

STARTERS

Minted garden pea and local watercress soup (v) | **£6.25**

Seared king scallops, Devonshire crab risotto with langoustine sauce | **£11.50**

Confit Gressingham duck leg, sweet roast apple, poached rhubarb and elderflower dressing | **£8.50**

Chargrilled English asparagus, soft poached hen's egg and truffle hollandaise (v) | **£7.50**

Chicken liver and Cointreau parfait, sweet poached golden raisin and thyme-scented ciabatta croute | **£7.50**

Scottish smoked salmon, crab beignets, shavings of fennel and crab aioli | **£8.25**

Sticky Asian spiced beef short rib, crisp carrot, beansprout, spring onion and chive salad, crispy shallots and micro coriander | **£8.50**

Twice-baked Collier's Welsh cheddar soufflé, black truffle and sticky shallots (v) | **£7.95**

Lobster and prawn cocktail, baby gem hearts, blushed cherry tomatoes, pickled cucumber and spiked Marie Rose | **£8.75**

Crispy panko goat's cheese, honey and chive bon bons, pickled cucumber, ruby beetroot, quinoa salad, aged balsamic | **£7.50**

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MAINS

A tasting of pork and toffee apple; crisp belly, oven-baked fillet, Bury black pudding and sage croquette, apple purée, buttered baby spinach, toffee apple and café au lait sauce | **£19.50**

Honey-roast Gressingham duck breast, crisp rösti potato, charred carrot, pak choi, ruby beetroot and cherry kirsch jus | **£18.95**

Duo of lamb; oven-baked rump, confit shoulder, parmentier potatoes, baby shallot, minted garden pea and rosemary jus | **£20.95**

Pan-roasted rolled beef sirloin glazed with thyme and marmite butter, crispy polenta cake, wild mushroom, grelot onion and roasting juices | **£23.50**

Fillet beef stroganoff, tender strips of Hereford - bred beef fillet, pan-seared wild mushroom, smoked paprika, wild rice and matchstick potato crisps | **£17.95**

Roast breast of corn-fed chicken, cocotte garden vegetables, saffron potato, English asparagus and white truffle hollandaise | **£16.95**

Tagliatelle frutti di mare; salmon, scallop, tiger prawn, sweet chilli, coriander and cream sauce | **£18.95**

Turbot vongole; fillet of turbot, lobster and salmon tortellini, charred girolles and buttered spinach | **£24.50**

Pan-fried cod fillet, garden pea and asparagus risotto, lemon-dressed pea shoots, parmesan and pancetta crisps | **£19.95**

Fresh garden basil and toasted pine nut risotto, Provencal vegetables, wild rocket and balsamic (v) | **£13.95**

Goat's cheese, basil and beetroot ravioli, roasted heritage baby beets and leeks, Pomodoro sauce, toasted poppy seed (v) | **£14.95**

Wild mushroom stroganoff, chunky portobello mushroom, pan-seared wild mushroom, cream and smoked paprika with wild rice and matchstick potato crisps (v) | **£13.95**

FROM THE GRILL

8oz Hereford-bred, 28 day dry-aged beef fillet | **£27.50**

10oz Hereford-bred, 28 day dry-aged rib-eye | **£25.50**

10oz marinated pork loin chop | **£20.50**

All served with traditional grill garnish, local watercress and hand-cut chips

SIDES

Hand-cut chips (v) | **£3.95**

Hand-cut truffle chips, white truffle and aged parmesan | **£4.50**

Creamed potato, garden chive and baked sea flake (v) | **£3.95**

Gratin dauphinoise, wild garlic and rosemary cream (v) | **£3.95**

French beans and samphire, sautéed shallot and lemon (v) | **£3.95**

Charred tenderstem broccoli and toasted almond (v) | **£3.95**

Baby spinach and wild garlic cream with toasted pine nuts (v) | **£3.95**

House salad, candied ruby beetroot, heritage tomato, baby rocket and local watercress (v) | **£3.95**

Sauces all | **£2.50**

Cracked pepper and cognac, Béarnaise, Diane

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