

## APPETISERS

Artisan bread selection- farmhouse butter - early harvest arbequina extra virgin olive oil -5-year-old balsamic vinegar £4.90

Bowl of marinated Provençal olives [v] £4.50

## STARTERS

Today's fresh soup [v] \* £5.50

Braised pig's cheek croquette – poached Hens egg – pickled vegetables £7.90

Chicken liver parfait, blood orange jelly, granary toast \* £7.25

Ser Primo, Rosso, 2017, 'La Petraia', Toscana, Italy -175ml £9.20 -250ml £13.00

Hand-picked Cornish crab rösti – white wine cream- sweet chilli jam [gf] £8.90

Roquefort soufflé - rosemary cream – toasted walnut- pear [v] £7.50

Today's pasta – shaved parmesan [v] \* £7.90

Beech smoked & cured salmon – garden pea purée -croutons £8.90

Chardonnay, Macon Village, Cave De Lugny, 2016, Burgundy, France -175ML £6.75 -250ML £8.95

King scallops- pancetta- tomato & coriander salsa- crisp capers [gf] £12.25

## FROM THE GARDEN

Greek salad – 'Feta' – cucumber- vine tomatoes – Kalamata olives – red onion – fresh mint dressing [v] [v] £7.50 /£13.50

Isle of Wight Heritage tomatoes – basil pesto – Lancashire cheese mousse – tomato jus – warm foccacia bread [v] £7.90

Classic Caesar – baby gem- parmesan- pancetta lardons- fresh anchovies- garlic crouton- Caesar dressing \* £7.50 /13.00

## LITE BITE

Omelette 'Arnold Bennett' - beech smoked haddock -glazed with Hollandaise sauce- -chips, fries or green salad [gf] £14.50

## VEGETARIAN/VEGAN

Roast vegetable tagine- apricot & fresh mint cous-cous- fresh pomegranate [v] [v] £14.50

Roast red pepper & chickpea cake- confit Welland tomatoes- charred tenderstem broccoli- toasted pine nuts [v] [v] £13.50

Today's pasta – shaved parmesan [v] \* £14.50

## FISH & SHELLFISH

Seafood risotto £16.50

Add seared fresh scallops £8.50

Stone bass fillet- fennel compote- yuzu gel- pickled seaweed- saffron potatoes [gf] £22.90

Greco di Tufo- Masseia Pioppeto- Campania- Italy-2017 175ml £7.90 250ml £11.25

Beer battered cod fillet - garden minted mushy peas -triple cooked chips \*£15.50

Today's market choice of fresh seafood \*POA

## MEAT

¼ Pound Herefordshire beef burger -Monterey Jack -beef tomato – gem lettuce -brioche bun – onion marmalade -fries or triple cooked chips \* £14.90

Char-griddled woodland pork cutlet - wild garlic potato terrine – home pickled cabbage- caramelised cox apple compote [gf] £17.90

Free range chicken suprême- baby gem – sweetcorn- smoked mash- poultry jus £18.90

Homemade pie of the day -potatoes & seasonal vegetables £12.90

28-day aged 10oz Hereford ribeye -fries & watercress [gf] £27.50

## SAUCES

Peppercorn & brandy – Béarnaise - Stilton cream £2.75

## SIDES

Triple cooked chips - French fries – buttered potato mash- Cornish new potatoes £3.50

Rocket & parmesan salad – sautéed green vegetables – baby leaf spinach £4.00

[v] vegetarian [v] vegan

[gf] Where indicated some dishes can be adapted to be prepared gluten free. \*

A discretionary 10% service charge will be added to bills on parties over 8 guests

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