

## APPETISERS

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

Bowl of marinated Provençale olives [v] £4.50

## SHARING BOARD

English charcuterie & cheese - Air dried Cumbrian ham - spicy Cumberland salami - Norfolk mustard salami - goats cheese with ash - homemade rosemary & seasalt foccacia £12.00

## 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 – 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

[v] vegetarian [v] vegan

[gf] Where not indicated some dishes can be adapted to be made gluten free. \*

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

## MAIN COURSES

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

¼ pound Herefordshire beef burger - Monterey Jack, beef tomato - baby gem- brioche bun – chutney - French 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

Rump of spring lamb – petit ratatouille – baby spinach dauphinoise – sweet basil & red wine jus [gf] £24.50

## SEAFOOD

Fresh 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

Whole Cornish plaice- baby new potatoes- samphire- caper & dill butter £22.50

Today's market choice of fresh seafood POA

## FROM THE CHARGRILL

Traditionally butchered and 28-day dry-aged Herefordshire beef:

8oz Fillet £28.50

10oz Rib Eye £27.50

Air dried vine plum tomato - Portobello mushroom with thyme & garlic -watercress salad- triple cooked chips or skinny fries [gf]

## POULTRY

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

Gressingham duck breast – hazelnut purée – pak choi – noodles- orange [gf] £24.90

Poggio di Guardia 2015 'La Petraia' Toscana Italy 175 ml £11.50 250ml £16.50

## 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

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