



Starters

Red Onion, Beetroot and Damson Tart, Goats Cheese and Beetroot Ketchup(v,df) (vg available)	9
Smoked Salmon and Trout Salad with Cucumber, Pickled Vegetables and Dill Mayonnaise (df,gf available)	9
Pan Fried King Scallops, Cauliflower Puree and Crispy Black Pudding (gf available)	14
Chicken Liver and Brandy Pate with Pickled Vegetables and Chutney (gf available)	9
Garlic and Chilli King Prawns with a Red Onion and Saffron Risotto (gf,df)	10.5
Twice Baked Eden Chieftain Cheese Souffle with Creamed Leeks (v)	9.5

Mains

Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf)	29
Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf)	3
Soy Glazed Belly Pork, Braised Bak Choi and Vegetable Stir Fried Rice (df)	23
Roast Cannon of Lamb, Lamb Hotpot, Braised Savoy Cabbage and a Red Wine Jus(gf,df)	25
Herb Crust Monkfish, Potato Fondant, Pea Puree, Crispy Ham and a Lobster Cream	25
Pan Fried Sea Bass, Herb New Potatoes, Red Peppers, Tender-stem Broccoli and a Dill Beurre Blanc(gf)	23
Wild Mushroom Linguini with Truffle Oil and Parmesan (v,(df,vg available)	18

Sides

Skin On Fries (v, vg, gf,df)	4
Dauphinoise Potatoes (v, gf)	4
Tender-stem Broccoli with Toasted Almonds(v,vg,df,gf)	4

Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)	8
Dark Chocolate Crème Brulee with a Shortbread Biscuit and Berry Compote(v)	8
Baileys Meringue Roulade with Praline and Coffee Syrup (v,gf)	8
Vanilla and Cinnamon Poached Pear with Hot Chocolate Sauce and Raspberry Sorbet (v,vg,gf,df)	8
A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits	9.5