

EVENING MENU

To Begin

Crab & Prawn Cocktail - Handpicked Cornish crab, Atlantic prawns in a lobster bisque mayo, baby gem, buttered granary bread: £8.95

Chefs Parfait - Red onion marmalade, Crostini, Cornichon, Pink salt, Truffle oil: £6.85

Moules Marinaire - Mirepoix, fresh Thyme, garlic, white wine, cream, parsley, mixed herb focaccia: £8/£15

Salmon Gravdax - House cured, tartare crème, pea shoots, crostini, candied lemon rind £8.50

Freshly made Soup (V) - Homemade focaccia bread: £5.50

Crispy Squid - Deep fried, homemade sweet chilli sauce, rocket, lemon: £7.50

Salad - Blue cheese, baby gem, roasted walnuts, artichokes, cherry tomato, truffle dressing, Brunoise mango: £7.50

To Continue

Chefs Indonesian Curry - 17 herbs & spices from around the world, Fruits De Mer, Pilau rice, dehydrated crispy banana shallots: £18

Sustainable Fish & Chips - Mushy peas, tartare sauce, Lemon: £11

Today's Fish - Freshly boat landed, sautéed rosemary new potatoes, tomato concasse, Samphire, Parsley beurre blanc sauce, crispy Parma ham: £18

Steak Burger or Butterfly Chicken Burger – Bacon, cheese topping, leaves, gherkin, tomato, flour bun, fries, sweet chilli sauce: £12.50

Chicken Ballotine - Sous vide chicken breast filled with port de Salut cheese, wrapped in pancetta, sautéed new potatoes, spinach, tomato, mushroom, Brunoise of beetroot, homemade jus: £17.50

In House Steak - 28 day aged steak, French fries, homemade battered onion rings, sautéed button mushroom, half grilled beef tomato, Cafe de Paris butter (19 herbs & spices): £24.50

Sides: £2.80

Peppercorn Sauce/ Blue cheese sauce

Garlic butter

Buttered broccoli

Chantenay carrots

Anchovy butter

If you have a food allergy or a special dietary requirement please inform a member of staff