



DINNER MENU

Nibbles - £6 each

House Breads, Salted Butter & Balsamic Olives

To Start

Today's Soup – House Bread **£8.5** (cvg/cgf)

Roast Sweet Potato – Garlic & Rosemary Dip, Heritage Carrots, Radish, Toast **£8.5** (vg/cgf)

Confit Belly Pork – Braised Gem, Leek & Apple Chutney, Blue Cheese Dressing **£9** (gf)

Dressed Cornish Crab – Crostini **£10.5** (df/cgf)

Sumac Salt & Pepper Squid - Parsley & Garlic Mayonnaise **£9.5** (gf/df)

Truffle Honey, Thyme & Camembert Croquettes – Pear, Pickled Walnut **£9.5** (gf)

For Mains

Treacle Cured Venison Haunch – Smoky Mash, Crispy Mushroom, Baby Carrots, Nasturtium, Pickled Shallot & Black Garlic Cream Sauce **£28** (gf)

Kedgerie Smoked Finnan Haddock – Fillet of Haddock, Coriander Rice & Peas, Poached Egg, Curried Butter Sauce **£24** (gf)

Truffle Cauliflower & Pearl Barley Risotto – Shallots, Sage, Parmesan, Toasted Almonds **£19** (cvg/v)

Beetroot & Lentil Nut Roast Wellington – Giant Couscous, Whipped Vegan Feta, Dill, Tarragon Aioli, Spring Onion **£21** (vg)

Guinea Fowl Breast – Celeriac Mash, Pomme Anna, Mushroom Puree, Pickled Mushroom Salsa, Greens, Gras Jus **£24** (gf)

Seared Cornish Scallops – Dill Potato Cake, Crown Prince Squash, Creamed Leeks, Caper & Bacon Sauce **£25** (gf)

Fish & Chips – Battered Haddock, Thick Cut Chips, Tartar, Peas **£19.5**

Pie of the Day – Mashed Potato, Seasonal Vegetables, Gravy **£21**

Our Burgers

Served with Slaw, Gherkin, Salad, Fries, Pretzel Bun

Beef Patty, Chorizo Jam, Smoked Applewood, Bacon **£19**

Mushroom & Pinenut Patty (vg) **£17**

Additions – £6 each

Thick Cut Chips
Buttered Greens

Skinny Fries
Roast Root Vegetables

Garden Salad
Pickled Slaw

DF = Dairy Free, GF = Gluten Free, CGF = can be GF, VG = Vegan, CVG = Can be Vegan
Please be aware we are **card only**. A discretionary 10% service charge will be added to your bill