

MAIN MENU

FRESHLY BAKED SOURDOUGH 4

Whipped Salted Normandy Butter

'TIROKAFTERI' SPICY GREEK FETA DIP 4

Char-grilled Flat Bread, Olive Oil

TO START

FREE-RANGE HAM HOCK 8

Black Pudding & Apple Salad, Garden Peas, Bitter Leaves, Honey & Mustard Dressing

SOUP OF THE DAY 7

Freshly Baked Sourdough, Whipped Normandy Salted Butter

DEVILLED WHITEBAIT 7

Aioli, Lemon

SMOKED HADDOCK & LEEK FISHCAKE 8

Free-Range Poached Egg, Mustard Cream Sauce, Baby Spinach

CONFIT COTSWOLD LAMB BELLY 10

Caramelized Cauliflower Puree, Golden Raisin & Pine Nut Dressing, Beurre Noisette

TO FOLLOW

BRAISED OX CHEEK 17

Horseradish Mash, Glazed Carrot, Beef Dumpling, Beef Jus

MONKFISH LOIN 20

Curried Lentil Dahl, Carrot & Coconut Puree, Onion Bhaji, Picked Carrot

FREE-RANGE CHICKEN BREAST 18

Confit Leeks, Oyster Mushroom, Confit Chicken Leg Pie, Chicken & Tarragon Jus

'FISH PIE' 16

Cornish Fish, Smoked Haddock, Prawns, Creamy Mash, Lemon & Herb Crumb, Seasonal Greens

CRISPY PARMESAN POLENTA 15

Roasted Root Vegetables, Crispy Sage, Brown Butter

DESSERT

**PLEASE CHOOSE FROM OUR
SELECTION OF DESSERTS ON THE
BLACKBOARD**

