

# 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**

