

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 CROQUETTES 8

Pea & Wild Garlic Puree, Spring Cabbage, Herb Salad

SOUP OF THE DAY 7

Freshly Baked Sourdough, Whipped Normandy Salted Butter

DEVILLED WHITEBAIT 7

Aioli, Lemon

ST. IVES SMOKEHOUSE MACKEREL 9 / 16

Warm Potato Salad, Horseradish Creme, Radish, Pickled Cucumber

CONFIT LAMB 9

Crushed Pea, Broad Beans, Feta, Chilli & Mint Dressing

TO FOLLOW

BRAISED BEEF SHORT RIB 19

BBQ Glaze, Apple & Fennel Slaw, Charred Sweetcorn Puree, Koffmann Skin on Fries, Crispy Shallot Rings

MONKFISH LOIN 21

Pea Puree, Crushed Jersey Royal Potatoes, British Asparagus, Lemon & Caper Beurre Noisette

IBERICO SECRETO 19

Artichoke Barigoule, Charred Courgette Salad, Wild Garlic Aioli, Almond & Herb Crumb

'FISH PIE' 16

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

FRESH TAGLIATELLE 13

Wild Garlic Pesto, Pea, Asparagus, Mint, Ricotta, Lemon
Add Free-Range Chicken Breast 5

DESSERT

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



Let us know of any
dietary
requirements
or allergies