

FOR THE TABLE

HOUSE MARINATED GORDEL OLIVES (V)	4.50
HOMEMADE GARLIC & ROSEMARY FOCACCIA, WHIPPED BUTTER (V)	4.50

STARTERS

HAM HOCK TERRINE, BURNT APPLE BUTTER, SALAD, CROUTES	8.50
WHOLE PAN FRIED RED MULLET, CAPERS, GHERKIN, SALAD	8.50
KING PRAWNS, TOMATO & HERB ORZO	9
BEEF SHIN BON BON, PICKLED SILVERSKIN ONIONS, HORSERADISH, PORT & MADEIRA JUS	9
ROSARY GOATS CHEESE, BEETROOT, WALNUT (V)	8

MAINS

SLOW ROAST BELLY OF PORK, CIDER CREAMED CABBAGE, BUTTER MASH, GLAZED CARROT, BURNT APPLE	20
DUCK BREAST, BEEF FAT POTATO CROQUETTE, GLAZED CARROT, CAVO NERO, ROASTED PLUM	22
WILD SEA BASS, CRUSHED NEW POTATOES, TENDERSTEM BROCOLI, ORANGE DILL DRESSING	20
CURRIED CAULIFLOWER, LENTILS, COCONUT MILK, ONION BHAJI (V)	16

PUB CLASSICS

BATTERED COD TAIL, HOMEMADE TARTARE SAUCE, CHIPS, PEAS	16
HOMEMADE BEEF BURGER TOPPED WITH CHEESE, HOMEMADE BURGER SAUCE, SALAD & CHIPS	16
HOMEMADE CREAMY CHICKEN & LEEK PIE, BUTTER MASH, GREENS, GRAVY	17