

SNACKS...

ARTISAN BREADⓈ
rapeseed oil, balsamic 4.50

STICKY CHORIZO
blossom honey 4.95

ROASTED GARLIC HUMMUSⓈ
harissa, flatbread 6.50

NOCELLARA & KALAMATA OLIVESⓈ
lemon, rosemary, garlic 3.95

TO START...

CAULIFLOWER SOUP Ⓢ
chive crème fraiche
6.50

WILD GARLIC RISOTTO Ⓢ
morels, ricotta, lemon
7.50

CREEDY CARVER DUCK LIVER PARFAIT
Ploughman's chutney,
clotted cream brioche
8.95

WEST COUNTRY CRAB SALAD
brown crab aioli, nashi pear, almonds,
coriander
13.50

WHITE LAKE FARM GOATS CURD Ⓢ
salt baked celeriac, radicchio,
linseed, truffle
8.50

**CITRUS CURED
LOCH DUART SALMON**
oyster emulsion,
pink grapefruit, dill
9.50

CRISPY TIGER PRAWN TACO
avocado, salsa, sour cream
9.95

THE MAIN EVENT...

WHOLE BAKED LEMON SOLE
sea vegetables, capers, brown shrimp,
new potatoes, Dulse butter
21.95

SWEET POTATO CAKE Ⓢ **GARAM MASALA SPICED
CAULIFLOWER** Ⓢ
poached egg, harissa, chickpeas, golden raisin,
coriander salad coriander, almond
16.95 16.95

ROAST LINE CAUGHT COD
smoked haddock velouté, black pudding,
leeks, chives
20.95

SLOW COOKED SHORT RIB
roasted onion,
beef fat carrot, sauce reform
21.95

MERRIFIELD FARM CHICKEN BREAST
potato gnocchi, morels, hazelnuts,
asparagus
19.95

NEW SEASON LAMB RUMP
potato terrine, sweetbread, broccoli,
confit garlic, mint
22.95

STRAIGHT FROM OUR BIG GREEN EGG...

CREATE YOUR STEAK, CHOOSE YOUR...

Cut...	
RIBEYE 225g	28.95
FILLET 225g	34.95
CHATEAU BRIAND 600g *	66.00
COTE DE BEOUF 750g *	70.00

(*for 2 to share)

Sauce...
peppercorn
blue cheese
red wine
roasted garlic & parsley butter

Starch...
triple cooked chips
skinny fries
creamed potato
new Potatoes

SIDES...

SKINNY FRIES
4.50
TRIPLE COOKED CHIPS
4.95

GREEN BEANS
shallots, garlic
4.95

**PURPLE
SPROUTING BROCCOLI**
soy & sesame
4.50

ROASTED HERITAGE CARROTS
honey & caraway
4.50

HOUSE SALAD
dressed leaves
3.95

OFFERS...

FISH FRYDAY

*Every Friday –12-14.30 & 18:00 – 18:45
Enjoy our freshly battered fish with
triple cooked chips, smashed peas and
tartare sauce –
plus, a pint of beer, small glass of wine
or soft drink,
all for just
14.50
only on Fridays

STEAK NIGHT

For 2 people
Every Tuesday, Wednesday, Thursday
is steak night.
Enjoy a 450g flat iron steak, starch,
sauce & carafe of wine for
44.95

SET MENU...

LUNCH Tuesday – Saturday 12:00 -14:30
DINNER Tuesday – Thursday 18:00 – 21:30
2-COURSE 23.95 3-COURSE 26.95

**CHICKEN, SMOKED HAM HOCK
& BLACK PUDDING TERRINE**
apple, watercress
CAULIFLOWER SOUP Ⓢ
chive crème fraiche
GOATS CHEESEⓈ
celeriac, radicchio, linseed, truffle honey

SHEPHERD'S PIE
green beans

ROAST DAY BOAT MARKET FISH
crushed potatoes, chive butter sauce

WILD GARLIC RISOTTO Ⓢ
morels, ricotta, lemon

**CHOOSE FROM TODAY'S
FINAL FLING DESSERT MENU**

ARTISAN CHEESE SELECTION
fruit jelly(£3 supplement)

SPECIALS...

LITTLE DISHES...

BAKED SOUTH COAST SCALLOPS
orange and rosemary butter, fennel,
burnt lemon
13.50

MAIN EVENT...

**ROAST CORNISH TRONÇON
OF BRILL**
dill, cucumber, capers,
asparagus, new potatoes
24.95

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

Ⓢ These dishes are suitable or can be adjusted for a vegetarian diet

Please note a discretionary service charge of 12.5% will be added to the final bill (please note all service is distributed to all our staff)
Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.

FIZZ ...

	125ml Glass	Bottle
1. Prosecco, 'Fili', Sacchetto DOC Brut (Veneto, Italy 12%)	6.50	29.95
2. Gusbourne, Brut (Kent, England 12%)	9.50	49.95
3. Gusbourne, Rose (Kent, England 12%)	9.50	49.95
4. Moutard, Prestige Rosé (France 12%)	9.95	54.95
5. Veuve Clicquot Yellow Label NV (12%)		64.95
6. Perrier Jouët, Grand Brut (France 12%)		69.95
7. Laurent Perrier, Cuvée Rose (France 12%)		89.95

WHITE ...

	125ml	175ml	250ml	500ml	Bottle
8. Cuvée Prestige Blanc, Heraldique, Pays d'Oc (France 13%)	4.25	5.40	7.60	14.95	19.95
9. Chardonnay, d'Alamel by Lapostolle (Chile 13.5%)	4.25	5.40	7.60	14.95	19.95
10. Muscadet de Sevre et Maine Cuvee, Chereau Carre (France 12%)	4.50	6.25	9.00	17.95	24.95
11. Bacchus Reserve, Chapel Down (Kent, England 12%)	4.75	6.20	9.20	17.95	25.95
12. Pinot Grigio Venezia Giulia, Andrea di Pec (Veneto, Italy 12.5%)	4.75	6.20	9.20	17.95	25.95
13. Picpoul de Pinet, Gérard de Bertrand (Languedoc, France 12.5%)	4.95	6.80	9.50	18.95	26.95
14. Levarie Soave Classico, Masi (Italy, 12%)	4.95	6.80	9.50	18.95	26.95
15. Riesling 'The Falcon', Marlborough, Lake Chalice (NZ, 10.5%)	4.95	6.80	9.50	18.95	26.95
16. Mount Holdsworth Sauvignon Blanc, Wairarapa (N/Z 12.5%)	5.25	7.15	10.00	19.95	28.95
17. Gavi Di Gavi, Bruno Broglia 2016 (Italy 14%)	6.00	8.25	12.00	23.75	32.95
18. Cheverny blanc, Domaine des Marnières (France 12.5%)	6.95	8.95	12.95	23.95	34.95
19. Organic Chablis Domaine Ste Claire, Jean-Marc Brocard (Fr 12.5%)	6.95	8.95	12.95	23.95	34.95
20. Meursault "Le Limozin" 2017, Domaine René Monnier (France 13%)					59.95

ROSÉ ...

	125ml	175ml	250ml	500ml	Bottle
21. Sunset Point, Zinfandel Blush (Italy 11%)	4.25	5.40	7.60	14.95	19.95
22. Gérard de Bertrand, Geme Rosé (Languedoc, France 12.5%)	4.50	5.75	8.50	16.95	23.95
23. Domaine des Jeanne, Provence Rosé (Luberon, France 13%)	4.95	6.80	9.50	18.95	26.95

RED ...

	125ml	175ml	250ml	500ml	Bottle
24. Chevanceau Rouge, Vin de France (France 13.5%)	4.25	5.40	7.60	14.95	19.95
25. Prunus Dão Tinto (Portugal 13%)	4.25	5.40	7.60	14.95	19.95
26. Montepulciano d'Abruzzo, Cantina Bove (Italy 13%)	4.50	5.75	8.50	16.95	23.95
27. Black Shiraz, Berton Vineyard, (Australia 14.5%)	4.75	6.20	9.20	17.95	25.95
28. Merlot Gran Reserva, Vina Echeverria (Chile 14%)	4.75	6.20	9.20	17.95	25.95
29. Cabernet Sauvignon Reserva, Perez Cruz (Maipo Alto, Chile 13.5%)	4.95	6.80	9.50	18.95	26.95
30. Château Mayne Vieux, Claret, Castillon (France 13.5%)	4.95	6.80	9.50	18.95	26.95
31. Rioja Reserva, Ondarre (Spain 14%)	5.15	6.95	9.85	19.50	27.95
32. Primitivo Di Man duria 'Falo', San Marzano (Italy 14%)	6.50	8.70	12.50	22.95	32.95
33. Piattelli Vineyards, Premium Malbec (Argentina 14.5%)	6.95	8.95	12.95	23.95	34.95
34. Château Boutisse, St Emilion Grand Cru (Bordeaux, France 14%)					39.95
35. Domaine de La Solitude, Châteauneuf-du-Pape 2012 (Rhône, France 13.5%)					54.95
36. Chateau de Rouillac, Pessac-Leognan Rouge (Bordeaux, France 13.5%)					59.95
37. Barbaresco, Prunotto (Italy 13.5%)					69.95

SOFT DRINKS...

		£
Lime cordial & soda	½ Pint	1.85
Elderflower Presse		2.25
Coke	330ml	2.85
Diet Coke	330ml	2.85
Sprite zero	330ml	2.85
Appletizer	275ml	2.85
Orangina	250ml	2.60
Fever tree mixers	200ml	2.20
Bardsley Farm apple juice	250ml	2.95
Folkington's Tomato	200ml	2.95

DRAUGHT BEERS...

		£
Estrella 4.6%	Pint	4.85
	Half	2.45
Curious Brew Lager 4.7%	Pint	4.85
	Half	2.45
Kozel 4%	Pint	4.75
	Half	2.40
Jake's Cider 4.8%	Pint	4.75
	Half	2.40
Guinness 4.1%	Pint	4.95
	Half	2.50
Kentish Hare Bitter 3.6%	Pint	4.20
	Half	2.10
Harvey's 4%	Pint	4.35
	Half	2.20

BOTTLED BEERS & CIDERS...

Heineken	330ml	3.25
Peroni (G/F) 5.1%	330ml	4.25
Hofmeister 5%	330ml	4.25
Corona 4.6%	330ml	4.15
Orchard Pig Cider 4.5%	330ml	4.95
Old Mout Fruit Cider 4%	330ml	4.95
Brew Dog Dead pony 4%	330ml	4.25
Brew Dog Punk IPA	330ml	4.75

SPIRITS...

	25ml
Grey Goose Vodka	4.80
Absolut Vodka	3.60
Bacardi	3.60
Captain Morgan Rum	3.60
Captain Morgan's Spiced Rum	3.60
Kraken Spiced Rum	4.25
Jim Beam	3.60
Jack Daniels	3.60

Please see gin menu for full list of gins

WHISKY/BRANDY...

	25ml
Famous Grouse	3.60
Jameson	3.60
Dalwhinnie	4.60
Cragganmore	4.60
Laphroaig	4.60
Oban	4.60
Talisker	5.35
Remy VSOP	4.10
Hennessy Fine	4.75
Hennessy XO	11.00
Armagnac	6.25
Calvados	4.95

LIQUEURS

	25ml
Tia Maria	3.30
Limoncello	3.50
Amaretto	3.60
Baileys (50ml)	4.60
Cointreau	3.60
Malibu	3.60
Archers	3.50
Sambuca	3.50
Cinzano (50ml)	2.95
Campari (50ml)	3.35

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