

To Start

(GF/V/Vegan) Chef's Soup of the Day served with Warm Onion Bread **£7.00**

Devilled White Bait & Calamari served with Chilli Tartare Sauce **£8.00**

Tamworth Hock Terrine with Roasted Garlic & Onion Puree served with Apple Cider Chutney **£7.50**

(Vegan) Arancini Risotto Ball in a Crispy Breadcrumb served with Arabiata Sauce **£7.50**

(V) Whole Baked Camembert for Sharing with Haselbury Chutney, Hot Crispy Bread, Grapes, Celery & Julien Carrots **£14.00**

(GF) Chef's Tiger Prawns, Scallops & Chorizo with Celeriac Puree & Diced Butternut Squash Drizzled in Chorizo Oil **£9.95**

(V) Halloumi Fried in Tempura Batter with Minted Mushy Peas & Tzatziki Dip **£7.50**

Mains

(GF no herb crust) Duo of Dijon Mustard & Herb Crusted Lamb Rump & Rack of Lamb
With Chargrilled Provençal Vegetables, Olive Tapenade & Basil Pesto **£17.50**

Roasted Stone Bass

(GF) With Scallop & Crab Cider Sauce with Curl Kale, Pak Choi, Onion & Potato Layered Cake **£17.50**

16 oz Haselbury Rib Eye Steak with Blue Cheese Sauce

(GF) Served with Triple Cooked Chips, Mushrooms, Grilled Tomato & Watercress **£18.50**

Chicken Supreme Stuffed with Chorizo

(GF) Served on Butternut Squash Risotto Drizzled with Madeira Sauce **£14.50**

(GF) Pan Roasted Cornish Hake with Lime & Coriander Prawns
With Provençal Mussel Sauce & Rice Noodles **£17.50**

(GF) Duo of Slow Cooked Belly Pork & Tenderloin Wrapped in Pancetta
With Champ Potato Cake, Sauerkraut, Apple Puree & Cider Jus **£16.50**

(GF) Roasted Duck Breast & Confit Duck Leg

Served with Layered Potatoes, Pear Puree, Green Beans & Calvados Jus **£18.50**

(GF) Fillet Steak cooked to order with Peppercorn Sauce

Served with Hand Cut Chips, Oyster Mushrooms, Cherry Tomatoes & Watercress **£21.00**

(GF/V/Vegan) Goat Cheese, Roasted Beetroot & Sun Blush Tomato Herb Risotto
With A Red Pepper Sauce **£14.00**

(GF) Braised West Country Beef Cheek Bourguignon

Slowly Braised in a Rich Red Wine & Madeira Sauce served with Horse Radish Bubble & Squeak & Stem Broccoli **£16.00**

V - Vegetarian

GF - Available Gluten Free – please ask

Vegan - Available Vegan – please ask

*** Please notify a member of staff regarding any food allergies or dietary requirements ***