



To Start

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

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

Pan Roast Pigeon Breast with Beetroot Puree and sliced Smoked Pancetta **£8.00**

(V) Arancini Risotto Ball in a Crispy Breadcrumbs with Arrabbiata Sauce **£7.50**

(V) Whole Baked Camembert for Sharing with Haselbury Chutney,
Hot Crispy Bread, Grapes, Celery & Julienne 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**

(GF) Roasted Sea Bass
with Scallop & Crab Cider Sauce with Curly Kale, Pak Choi, Onion & Potato Layered Cake **£17.50**

Pan Roasted Wild Sea Trout with Sea Vegetables
Provençal Mussel Sauce & Noodles **£17.50**

(GF) 8 oz Haselbury Sirloin Steak with Blue Cheese Sauce
with Triple Cooked Chips, Mushrooms, Grilled Tomato & Watercress **£18.50**

(GF) Chicken Supreme
with Butternut Squash Risotto, Grilled Tomatoes Drizzled with Madeira Sauce **£14.50**

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

(GF) Roasted Duck Breast & Confit Duck Leg
with Layered Potatoes, Pear Puree, Green Beans & Calvados Jus **£18.50**

(GF) Fillet Steak cooked to order with Peppercorn Sauce
with Hand Cut Chips, Oyster Mushrooms, Cherry Tomatoes & Watercress **£21.00**

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

(GF) Braised West Country Beef Cheek
Slowly Braised in a Rich Red Wine & Madeira Sauce
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 ***