



Sample Dinner Menu

Served from 18.00 until 22.30

Soup of the day	£4.75
Scottish rope grown moulles mariner	£6.50/10.50
Ham hock & parsley terrine, pickled baby cucumber, toast	£6.50
Confit shredded duck, watermelon, mint, coriander & Thai basil salad, roasted cashews	£7.00/12.50
Caramelized red onion & British goat's cheese tartlet, beetroot relish	£6.50
Crisp duck egg, Jerusalem artichoke purée, endive & rocket salad	£6.00
English heritage tomatoes, buffalo mozzarella, basil oil, extra virgin olive oil, balsamic	£7.50
Grilled Cornish squid, chorizo dressing.	£7.50

Fish stew

Cod, Gurnard, tiger prawns, mussels, clams, pink fir potatoes, crusty bread, rouille	For 1	For 2
	£15.50	£29.00

Pembroke hog board

Crispy ribs, braised cheek, pork rillettes, black pudding, crackling, sauerkraut & toast	£14.50
Pan fried Skate wing, new potatoes, salsa verde	£15.50
Beer battered North Atlantic haddock, hand cut chips, mushy peas, tartare sauce	£12.50
Devonshire lamb t-bone, mashed neeps, roast garlic, Taylors port & rosemary jus	£14.50
Linguini, sun blushed tomato, zucchini, basil oil, rocket, shaved parmesan	£6.50/11.50
Suffolk corn fed chicken supreme, pearl barley risotto, baby leeks, thyme & black pepper dumplings	£13.50
Pie of the day, seasonal greens	£12.50
28 day dry aged Scottish ribeye, roast tomato, café de paris butter or red wine jus, watercress, hand cut chips	£18.50
Roasted chickpea & green bean patty, chargrilled aubergine, pepper & shallot brochette, sweet pepper relish	£11.50

Our meat is traceable from farm to fork; our fish is sourced from sustainable stocks

Tiramisu	£5.50
Knickerbocker glory	£5.50
Chocolate fondant, pistachio ice-cream	£5.50
Ice-cream & sorbets	£5.50
Sticky toffee pudding, vanilla ice cream	£5.50
Affogato, toasted fruit bread, vanilla ice cream & Espresso	£3.50
English artisan cheese board, chutney, crackers	£8.75

An optional 12.5% service charge will be added to the bill - all gratuities go to our staff

All dishes may contain traces of nuts