

MENU

24.09.26

STARTERS & SNACKS

Cornish sardines on toast, tomato salsa 8.

Soup of the day: cream of mushroom and tarragon 6.2

Ham hock & chicken terrine, pickles, toast 8.5

Harissa roasted cauliflower, butternut squash, pomegranate, tahini, hummus 8.

MAINS

Fish Special: Chargrilled swordfish, saffron & carrot puree, tender stem broccoli, new potatoes, salsa nera 24.5

Beer battered cod, chips, pea puree 16.2

Moules Marinieres & chips 15.6

Quiche of the day: Leek & wild mushroom 14.5

Cobb salad: chicken, bacon, olives, blue cheese, tomatoes, croutons 16.

Pie of the day: Beef & stilton 15.8

Daube provencal; slow braised beef cheek, olives, bacon, glazed carrots, mash 21.

7 hr Burnham Salt Marsh lamb shoulder, cheddar mash, peas 24.5

Bavette steak, chips, salad & garlic butter 19.5

Gammon, egg, chips, peas 15.8

8oz ribeye steak, chips, onion rings, grilled mushrooms, tomato, salad 27.5

sauce: Peppercorn/ Garlic butter 2.

Moving Mountain vegan burger, plant-based mayo, smoked vegan cheddar 15.2

Smash burger, house pickle, cheese, chips, onion rings 15.2

Cornflake chicken & avocado burger, Sriracha ketchup, chips, onion rings 15.

SIDES

Seasonal veg / chips / mash / house salad /

new potatoes/ coleslaw / onion rings / bread 4. each