MENU

15.11.26

STARTERS

Smoked salmon platter 8.5
Soup of the day: Cream of cauliflower 6.2
Gochugang pork bites with sesame 8.2
Pan fried scallops, parsnip puree, crisp Serrano ham 9.
Mushrooms on toast, rocket pesto, truffle oil, pecorino 8.

ROASTS

served with roast potatoes, Yorkshire pud,
cabbage, glazed parsnip, carrots, mashed swede & gravy

Roast Trio: local beef rump, rolled pork belly, lemon & thyme chicken 19.5
Local beef rump 18.6
Lemon & thyme chicken 17.6
Marjoram & fennel rolled pork belly 17.6
Cashew, walnut, pistachio nut roast 16.8

MAINS

Fish Special: Monkfish, salmon, red snapper, mussels, clam stew with tomato & fennel, croutons, gruyere, aioli 21.5
Beer battered cod, chips, pea puree 16.2
Quiche of the day: Sweet potato, butternut squash, red pepper & feta 14.5
Pie of the day: Steak & stilton 15.8
Smash burger, house pickle, cheese, onion rings, chips 15.2
Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.2
Moving Mountain vegan burger, plant-based mayo, smoked vegan cheddar 15.2

SIDES

Seasonal veg / chips / mash / house salad/ coleslaw / onion rings/ bread 4. each