



Veggie sharing platter for two 14 – hummus, goats' cheese, roasted halloumi, baba ghanoush, zacusca, crudites, olives & house bread

All platters served with artisan bread.

- Smoked paprika coated white bait with garlic mayo 7
- Organic feta, melon, walnuts, cashews and pumpkin seed salad (v/gf) 7.5
- Heritage tomatoes, buffalo mozzarella, nut free basil pesto (v) 8.5
- Multi seed house hummus with cucumber, honey glazed cashews, pumpkin seeds and bread 7.5
- Deep fried calamari, garlic mayo and tomato caper salsa 8.5
- Smoked mackerel and crème fraiche mousse, herb crostini & pickled salad 8.5
- Hand-picked white crab, in filo pastry basket, with ginger, coriander, honey, lemongrass & mango 9.75
- Lobster tail, sweet potato, lime leaf and Thai basil ravioli, in vegetable consommé with lobster oil 9.75
- Chorizo smoked bacon & ham terrine, crostini & red onion marmalade, minted yoghurt dressing 8

Today's special - head on garlic & chilli grilled king prawns, chips, salad, with garlic mayo & sweet chilli sauce 6 for 9.5 /12 for 17.5

- Rare roast beef, roast potatoes, Yorkshire pudding, vegetables and gravy 18.5
- Lemon & rosemary half chicken, roast potatoes, vegetables and gravy 15
- New farm roast leg of lamb served with Sunday trimmings and mint sauce 17.5
- Pan fried halloumi, roast potatoes, vegetables, Yorkshire pudding (v) 14
- Superfood salad, with Mediterranean cous cous, avocado, pineapple & mint yogurt dressing 10.5
- Sri Lanka cashew nut curry served with coconut rice (v/ve/gf) 15.5
- Caesar salad 11 + halloumi 3 + king prawns 5 + in house smoked chicken 4
- Fish & chips– Cornish haddock in beer batter, chunky chips, garden peas & tartare sauce 14.85/ light option 8.5
- Salmon, haddock, cod & monkfish fishcake, salad, chips, lemon & white wine parsley sauce 15.5
- Catch of the day - Cornish Cod loin, baby spinach and bean velouté 17.5
- Whole baked mackerel coated in medium hot red curry sauce, with sweet potato puree (gf) 13
- Monkfish scampi, served with house salad & chips 17.5
- Pan fried Scottish salmon loin, baby new potato, vegetable panache, butter sauce 18
- Chicken skewer with house salad & chips, served with sriracha sauce 14.5

- Espresso amaretto disaronno luxury tiramisu 8
- Blueberry clafoutis with strawberry ice cream 7.5 (cooking time 15mins)
- Cherry frangipane served with raspberry pavlova ice cream 7.5
- Artisan cheese board (selection of 3 cheeses) 10 - *Try with Taylor's late bottled vintage port! 4*
- Almond sponge, Conference poached pear, served with strawberry & champagne sorbet 7.5
- Trio of tort: white, milk & dark chocolate, with summer fruit garnish 8
- Selection of ice creams and sorbets 2 per scoop, ask staff for flavours

Please advise us in advance of any dietary requirements or food intolerances