



New season wild garlic and spinach soup with homemade bread (v) 6.5  
Organic baked brie in filo pastry with honey and candied walnuts (v) 7.5  
Deep fried calamari, garlic mayo and tomato caper salsa 8.5  
Smoked mackerel and crème fraiche mousse, herb crostini and beetroot carpaccio 7.5  
Long sliced Wye Valley Smoked salmon, served with capers, dill and house bread 8  
In-house smoked duck breast, pomegranate, blood orange, radish garnish 8

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Rare roast beef, roast potatoes, Yorkshire pudding, vegetables and gravy 18.5  
Lemon and rosemary half chicken, roast potatoes, vegetables and gravy 14.5  
Pan fried halloumi, roast potatoes, vegetables, Yorkshire pudding and gravy (v) 14  
Sri Lanka cashew nut curry served with rice (v/ve/gf) 15.5  
Homemade naked portobello mushroom and halloumi burger with house chips and slaw (v) 14.5  
Fish and chips - Cornish haddock in batter served with house chips, garden peas  
and tartare sauce 14.85  
Cornish cod loin, creamy mashed potatoes, fine beans and tomato and caper salsa 17.5  
Slow cooked lamb, Moroccan tagine style, served with aromatic couscous 17  
Beef burger with cheese, brioche bun, house slaw, chips, pickles and chutney 14.5

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Sticky toffee pudding with toffee sauce and salted caramel ice cream 6.95  
*Try with PX Pedro Ximenes sherry, superb! 3.80*  
Peanut and chocolate cheesecake, served with chocolate ganache and crushed peanuts 7.5  
*Best with Chateau Laulerie Moelleux 4.5*  
Chocolate fondant with blackcurrant sorbet 7.5  
*Best with Sauterne dessert wine 4*  
Chocolate brownie with cherry garnish and ice cream 6.95  
*Try with Taylor's late bottled vintage port! 4*  
Selection of ice creams and sorbets 2 per scoop, ask staff for flavours

*All of our dishes are prepared from scratch in our kitchen. All our meat is free range and 100% British produce. All other produce is sourced as local as possible. Please advise us in advance of any dietary requirements or food intolerances.*