

House bread with olive oil and balsamic 0.5 per person
Olives served with house bread 4

New season Leek and potato soup with homemade bread (v) 6.5
Organic baked brie in filo pastry with honey and walnuts (v) 7.5
Basil and tahini hummus served with crispy halloumi, cucumber, radishes and house bread 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 radishes, capers, lemon and toasted bread 9
In-house smoked duck breast, pomegranate, blood orange, radish garnish 8
Chicken and herbs terrine served with remoulade and honey dressing salad 8.5

New season asparagus, portobello mushroom and spinach risotto (v) 15.5
Fish and chips – Cornish haddock in beer batter served with house chips, garden peas
and tartare sauce 14.85
Pan fried Cornish cod loin, heritage potatoes, fine beans, samphire, wild garlic creamy broth 17.5
Rare tuna steak, olives, artichokes and spinach flatbread, tomatoes, capers, and vinaigrette dressing 18
/ served with house chips or side salad £1 extra
Beef burger with cheese, brioche bun, house slaw, chips, pickles and chutney 14.5
Slow cooked pork belly, mashed potato, root vegetables and fine beans, black pudding and pancetta,
apple and cider sauce 17
Steak minute, house chips, house salad and garlic butter 17.5
Rosemary and lemon roasted half chicken, salad and house chips 14.50

Plum, mango, and cherry crumble with vanilla ice cream 6.95
Best with Chateau Laulerie Moelleux 4.5
Plum and poached rhubarb clafoutis with raspberry pavlova ice cream, recommended to share 8
Try with Taylor's late bottled vintage port! 4
Chocolate brownie with cherry garnish and ice cream 6.95
Selection of ice creams and sorbets 2 per scoop, ask staff for flavours

SIDES all 4 each

House skinny chips, house chunky chips, mixed leaf salad, panache of vegetables

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