

Starters

Today's Soup
Seasonal Soup & Garnish £6.00

Goat's Cheese Cheesecake
Bloody Mary Jelly, Tomato, Basil, Horseradish Dressing £7.00

Smoked Pigeon
Rhubarb Crumble, Fennel Salad £11.50

Venison Carpaccio
Caramelised Baby Onions, Roast Salsify, Watercress, Bitter Chocolate Dressing £10.00

Mackerel Three Ways
Smoked Paté, Soused, Barbecued Tail, Soused Vegetables £11.00

Seared Cornish Scallops
Curried Cauliflower, Carrot Bhaji, Spiced Popcorn, Mango Gel £14.00

Main Course

Sage Gnocchi
Various Squashes, Pumpkin Purée, Purple Sprouting, Toasted Seeds £16.50

Sea Bass
Pan Seared Fillet, Lemon & Herb Bon-bon, Tomato, Olives, Polenta Chips £20.50

Wild Mallard
Roast Breast, Confit Leg, Fondant Potato, Cavolo Nero, Blackberry Sauce £21.50

Cornish Monkfish
Citrus Bulgar Wheat, Courgettes, Pomegranate, Smoked Aubergine Purée £22.50

Cannon of Lighthorne Lamb
Rosti Potato, Buttered Spinach, Crisp Sweetbreads, Mint Jelly, Red Currant Sauce
£24.00

8oz Sirloin Steak
Confit Tomatoes, Saute Mushrooms, Hand Cut Chips, Watercress £24.00

Brill
Razor Clams, Tiger Prawns, Crab Cannelloni & Lobster Bisque £26.00

Fillet of 28 Day Dry Aged Scotch Beef
Dauphinoise Potatoes, Grilled Artichokes, Pied De Mouton Mushrooms, Port Reduction
£28.00

Seasonal Vegetables & Potatoes
Hand Cut Chips £3.50
New Potatoes £3.50
Roast Piccolo Parsnips, Honey & Mustard £3.50
Buttered Kale, Leeks & Cavolo Nero £3.50
Rocket & Parmesan Salad £4.00

Main dishes not preceded by a Starter may take up to 30 minutes to prepare