



For the table

Warm Bread with Dipping Oil & Balsamic 1.00pp/ Olives 3.85

Breaded Whitebait with Tartar Sauce 5.50

Starters

Roast Iron Bark Pumpkin & Rosemary Soup 5.95 (v)

Pork & Duck Rilliettes, Red Onion Jam, Crackling, Toast 7.50

Roast Balmoral Wood Pigeon, Beetroot Textures, Celeriac, Pickled Wild Mushrooms, Red Wine 8.50

Sautéed Wild Mushroom, Port, Garlic, Cream, Char-Grilled Sourdough 6.95 (v)

Cornish Crab, Chilli, Shallot, Garlic & Chervil Linguine 8.50/14.95

Beetroot & Goats Cheese Croquettes, Celery, Apple, Black Onion Seed 7.95 (v)

Soft Duck Scotch Egg with Tomato Chutney 6.25

Mains

Supreme of Hake, Clam Chowder and Spinach 16.95

Slow Roast Pork Belly, Confit Garlic Mashed Potato, Apple, Kale, Calvados Jus 15.25

9oz* Grass Fed Rib Eye Steak, Grilled Flat Mushroom, Tomato, Triple Cooked Chips & Peppercorn Sauce 24.95

Seared Calves Liver, Bubble 'n' Squeak, Grilled Smoked Bacon, Confit Onion Jus 16.50

16oz* Braised Shoulder of Lamb, Mash Potato, Roasted Root Vegetables & Red Wine Jus 17.95

Squash & Goats Cheese Risotto, Squash Textures, Tapenade, Deep Fried Sage 13.95 (v)

Roast Balmoral Venison Haunch Steak, Rosti, Black Pudding, Spinach, Wild Mushrooms Juniper Jus 21.50

Side orders

3.50 Each

Triple Cooked Chips Tender Stem Broccoli French Fries Onion Rings

Buttered Spinach Mixed Salad Green Beans Mashed Potato

If you have an allergy to any food products, please inform us before ordering.

(Please inform a member of staff if you are blocking another car in. Thank you)

*Pre-cooked weight