



## DINNER

Breads & oils £4

Olives £3

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### STARTERS

Chicken liver parfait, plum chutney & toasted sourdough £7.5

Smoked haddock potato fritter, chorizo & celeriac £7.5

Spiced crab salad, pickled radish, wasabi & sesame £9

Roast beetroot risotto, ash rolled goats cheese, pumpkin & sunflower seeds £8

Wild mushroom & Madeira linguini, truffle, Parmesan & rosemary £8

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### MAINS

Local roast chicken, "pigs in blankets", bread sauce, glazed sprouts & chestnuts £15

Salt aged sirloin steak, triple cooked chips, green beans & béarnaise £28

Grilled salmon, Parmesan gnocchi, spinach, prawns & Champagne £17

Crisp pork belly, braised red cabbage, gratin potato & port £15

Baked hake, potato purée, wild mushrooms, white wine & tarragon £16

### Sides £3.5

Triple cooked chips / Mash / Champ / Market vegetables / Mixed leaf salad

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### DESSERT

Steamed vanilla pudding, toffee sauce & ice cream £6

Baked rice pudding, poached pear, caramel & candied nuts £6

Dark chocolate truffle, raspberry ruffle, hazelnuts & sorbet £6.5

Wild honey panna cotta, ginger cake, BBQ pineapple & syrup £6

A fine plate of cheese, smoked chilli jam & biscuits £10