

Menu

Spring 2018

2 courses £30.00, 3 courses £37.50



Cream of mushroom soup (v)

Chicken & apricot terrine, home made piccalilli, leaves, granary toast

Pumpkin ravioli, rocket, amaretti crumb, lemon & champagne butter (v)

Braised beef & blue cheese croquettes, onion crisps, micro herbs, spicy tomato coulis

Goats cheese, green beans, beetroot, pine nuts, blood orange segments, pesto (v)

Crab & sweet potato cake, lime creme fraiche, bloody mary shot



Fillet of hake, creamy leek & pea risotto

Fillet steak, pink peppercorn sauce (£7.50 supplement)

Confit duck leg, tomato bean & spicy sausage cassoulet

Poulet coco, corn fed supreme of chicken, hint of curry lime coconut sauce

Butternut squash roulade, yarg cheese, spinach, berry compote (v)

Rack of cornish spring lamb, herb crust, port & mint jus

all served with dauphinoise potato & a vegetable medley (gf)



Ice cream & sorbet selection (v)

Warm chocolate fondant, raspberry sorbet (v)

Rose water, cardomom & honey creme brulee, shortbread biscuit (v)

Crêpes suzette, grand marnier, orange segments, orange marmalade ice cream (v)

Cheese slate, biscuits, quince jelly, celery (£5 supplement)

Tart au citron, strawberries, clotted cream (v)

Menu price includes VAT (v) indicates suitable for vegetarians

To book, please call 01726 813557, Thu-Sat, 7.00 - 8.30, advance booking essential

Nuts and nut derivatives are regularly used in our kitchens. To the best of our knowledge all ingredients are GM free