



### Starters

Homemade soup of the day. £6.50

Risotto of King prawn, parmesan and olive oil. £7.50

Smoked ham hock and parsley terrine, piccalilli. £7.25

Homemade rillettes of fresh and smoked salmon, crème fraiche, rosemary croutes. £7.75

Roasted purple fig, Golden Cross goats cheese, leaves, honey mustard dressing £6.95

Pan-fried Scottish scallops, pea puree, pancetta, black pudding. £11.95

Salad of local sauté pigeon breast, sherry lentil dressing. £7.25

### Mains

Duo of Five Oaks lamb, rosemary and garlic roasted new potatoes spinach, French beans. £19.95

Pan fried Calves liver, Sage mash, French beans, savoy cabbage, crispy bacon, red wine jus. £17.95

Wild mushroom and truffle gnocchi, spinach, tomato and red pepper fondue, bocconcini mozzarella. £16.95

Serrano wrapped loin of Pork, sauté new potatoes, savoy, French beans, apple puree, red wine jus. £17.95

Pan-fried Local fillet of beef, rösti potato, spinach, French beans and Café de Paris butter. £25.00

Crispy aromatic Duck confit, beer mustard mash, beans, buttered cabbage, thyme jus. £17.75

Pan fried Cornish hake, petit pois a la Française (contains pancetta) £18.50

### Sides

Mixed salad, parmesan cheese. £3.75

A selection of buttered seasonal vegetables. £4.00

Potatoes of the day. £4.00

Homemade bread. £4.00

Fungi of the day. £4.75

Chips. £3.50

Vat is included @ 20%, gratuities at your discretion, for parties of eight or more an optional service charge, Of 10% will be added to the final bill, if you have any allergies please inform a member of staff.