



Dinner Menu

Some of our recipes can be adjusted for a Gluten free diet, please ask your server.

Starters

Soup of the day, homemade bread roll (g, mk)	£6.95
Deep fried salt & pepper squid, garlic aioli, sriracha mayonnaise (gfo, e, m, sp)	£9.95
Sticky pigs cheek, toasted brioche, Asian slaw (g, mk, s)	£9.75
Smoked duck, watercress salad, pickled shallot rings, plum vinaigrette	£10.50
Seared mackerel fillet, poached rhubarb, pickled fennel (f)	£9.95
Devon crab, mascarpone & dill ravioli, dill cream (g, c, e, mk)	£11.95

Mains

Fish of the day, sundried tomato romesco, braised fennel, lemon gel (f, n, sp)	£19.95
Housemade 6oz burger, tomato chutney, Emmental cheese on a sourdough bun, with French fries (g, mk)	£16.95
Truffle linguini, wild mushrooms, roasted hazelnut, gran Padano cheese (g, n, mk, sp, v)	£17.95
Carnaroli gran riserva risotto, broadbeans, pea, mint (mk, sp, vgo)	£17.50
Lamb rump (pink), ratatouille, Goats cheese bon bon (mk, g)	£29.50
Herb crusted chicken, black garlic puree, baby leek, heritage carrot, pomme anna, truffle butter (g, mk)	£18.50
10z sirloin steak, roasted flat mushroom and shallot, chunky chips (mk)	£29.75
<i>Sauce of your choice - Peppercorn (mk, sp) Creamed Cheese (mk, sp), Borderlaise (sp)</i>	<i>+£2.50</i>

Sides

Freshly baked artisan bread and flavoured butters (g, mk, vgo)	£4.00
Buttered seasonal vegetables (mk)	£4.00
Spring onion mash (mk)	£4.00
Parmesan, truffle seasoning, chunky chips (mk, sp)	£5.00
House farm salad (sp)	£4.00
Tender stem broccoli (vg)	£4.00

Gluten – (g), Crustaceans – (c), Eggs – (e), Fish – (f), Molluscs – (m), Soybeans – (s), Peanuts – (p) Nuts – (n), Milk – (mk), Celery – (cy), Mustard – (md), Sesame Seeds – (ss), Sulphites – (sp), Lu pin – (l), Vegetarian – (v), Vegan – (vg), Vegan Option – (vgo), Gluten Free Option – (gfo)

If You Suffer From An Allergy, Speak To a Member of Staff

Discretionary service charge of 10% is added to your bill