

Sunday Sample Set Price Menu

Sample August Sunday Lunch

Gordal Reina Olives	£4.00
Spanish Boquerones	£4.60
Devils on horseback	£4.60
Josper roasted Chorizo	£4.60
Marinated Beef skewers, pickled pink ginger	£4.60
Finocchiona Salami	£4.60
To share 3 nibbles (2-4 people)	£10.00

3 courses £29 2 courses £23

Warm salad of Merrifield Farm confit duck leg, pickled beetroot, watercress & candied walnuts

Roast Sirloin of Aberdeenshire beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes, seasonal vegetables

Peach & raspberry Eton Mess, vanilla cream, toasted almonds

Dishes subject to change

All our food is prepared when you order, some dishes do take longer than others, please do let us know if you are in a hurry and equally if you would like to take your time.

Our aim is for you to enjoy a meal in a relaxed and informal atmosphere.

A bowl of homemade bread rolls with butter are complimentary with main meals (extra bread bowl for two £1.95)

Gazpacho (chilled spicy tomato soup) £7.50

Salad of English peas with mint, Yellison goats curd, shallot & red wine vinegar dressing £7.50

Panfried Cornish sardines on crostini, rocket, black olive tapenade & lemon £7.50

Stevington organic beetroot, Plough hot smoked mackerel, sour cream & chives £7.95

Portland crab salad, rocket, pickled San Marzano tomatoes, avocado mayonnaise & coriander £9.50

Gran Riserva Parma ham, white peach, Pecorino Canestrato & rocket £11.50

Roast fillet of halibut, Josper grilled aubergine & red pepper, fresh borlotti beans, sauce vierge £27.50

Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce and two side dishes:

Fillet of Cod £17.95 Fillet of Plaice £18.95 Whole Lemon Sole £19.95 Whole Dover Sole £32.00

Josper roast red pepper, smoked aubergine puree, yellow courgette, caper, tahini & yoghurt dressing £16.95

Pan fried calves liver, Josper roast celeriac, pancetta & onion bake, girolle mushrooms & aged sherry vinegar sauce £17.95

Josper roasted thick muscle of Cornish lamb, caponata, crisp garlic new potatoes, mint salsa verde £17.95

Roast Sirloin of Aberdeenshire beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes & seasonal vegetables £18.95

SIDES: Triple cooked chips £3.95 Creamed potato £3.95 Jersey Royal potatoes £3.95

Green beans with shallots £3.95 Roasted courgettes, chilli and marjoram £3.95

Spinach – buttered or creamed £3.95 Cauliflower cheese £3.95

Heritage tomato & basil salad £3.95 Baby gem salad with plough salad cream & chives £3.95

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team.

Puddings & sweet wines (75ml); cheese & port

Classic Amalfi lemon tart, Neal's Yard Dairy crème fraîche £7.25 ('The Welder' Chenin Blanc £5.80)

Summer pudding, summerfruit sauce & Jersey double cream £7.25 (Moscato D'Asti £5.95-125ml)

Peach & lavender creme brulée, pistachio tuille £7.75 ('The Welder' Chenin Blanc £5.80)

Michel Cluizel hot chocolate fondant, chocolate sauce & vanilla ice cream £8.25 (Elysium Black Muscat £5.80)

Orange jelly, vanilla anglaise, candied orange £7.25 (Grange Neuve Monbazillac £5.00)

Homemade ice creams; vanilla, chocolate, liquorice, coconut £1.95 a scoop

Homemade sorbet: blueberry & lavender £1.95 a scoop

Mexican vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £8.95

Artisan Cheese Selections £8.95

British cheese from Neal's Yard Dairy, oatmeal biscuits and damson cheese:

Cardo - unpasteurised goat's milk, washed rind cheese from Timsbury, Somerset

Lincolnshire Poacher – unpasteurised cow's milk cheese from near Alford, Lincolnshire

Stichelton - traditional unpasteurised blue, cow's milk cheese, Welbeck Estate, Nottinghamshire

French cheese from Premier Cheese, water biscuits and Confit de Pinot Noir:

Valencay AOC – unpasteurised goat's milk cheese, from Centre

Marroilles AOC – unpasteurised cow's milk cheese, Nord-Pas-de-Calais

Fourme au Maury – unpasteurised, wash rind, blue, cow's milk cheese, Auvergne

Italian cheese from Filippo Volpe, water biscuits and chestnut honey:

Taleggio – traditional soft cow's milk cheese aged in caves, Valtaleggio, Lombardy

Pecorino Canestrato – traditional unpasteurised hard sheep's milk cheese, Palermo, Sicily

Toma Blu – pasteurised blue cow's milk cheese, Piedmont

Recommended wine to have with cheese

2013 Chateau Laville, Sauternes £8.95 (75ml)

For a light sweet refreshing end to a meal try:

2013 Moscato D'Asti, Contero Strevi, Piedmont, Italy 5.5% alc £5.95 (125ml)

Port by the glass (75ml)

Quinta do Crasto LBV 2012 £5.50

Krohn Colheita Tawny Port 2001 £6.50

Croft Quinta da Roeda Vintage Port 2002 £6.50

Coffee- Musetti Paradiso with chocolate cookies

Cappuccino, Regular or Decaffeinated (free refills) £3.00

Espresso £1.80

Latte £3.20

Homemade Doorly's Rum Truffle, Amaretto Macaron, Strawberry Jelly £3.00

Taylor's of Harrogate Teas with chocolate cookies

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine £3.00