

Sample Menu

Gordal Reina Olives	£4.50
Spanish Boquerones	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
Marinated beef skewers, pickled pink ginger	£5.00
To share 3 nibbles (2 people)	£11.50

Sunday Set Price Menu

3 courses £29 2 courses £23

Duck liver pate, plough fruit chutney & melba toast
Roast Sirloin of dry aged Angus beef,
Yorkshire pudding, fresh horseradish,
duck fat roast potatoes, seasonal vegetables
Sticky toffee pudding, toffee sauce
& vanilla ice cream
Dishes subject to change

Some of our dishes do take longer to cook than others, please 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)

Roast chicken & sweet corn soup £7.75

Portwood Farm Asparagus with hollandaise & chives £10.50

Roast fillet of Cod tandoori, sautéed bok choy and coriander £9.95

Portland Crab, baby gem, grated egg, cucumber & lemon mayonnaise £10.50

Gran Riserva Parma ham, marinated artichokes & Sicilian olive oil £12.50

Roast fillet of Turbot, slow cooked fennel, crushed potato, braised baby onions, red wine
& star anise sauce £25.00

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

Fillet of line of caught Cod £22.00 Whole Lemon Sole £25.00 Whole Dover Sole £34.00

Roasted cauliflower, cep mushrooms, cauliflower puree, goats cheese bon bons & onion relish £17.95

Merrifield Farm duck breast, buttered Jersey Royal potatoes with shallots, Green Egg roasted beetroot
& sprouting broccoli £21.50

Roast rack of Cornish Spring lamb, butter fondant potato, spinach, fricasee of morel mushrooms,
lamb sweetbreads & tarragon £23.50

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

SIDES £4.00: Triple cooked chips Creamed Potato Buttered Heritage New potatoes

Hispi Cabbage & pancetta Roast carrots with tarragon

Romanesco Cauliflower, lemon & thyme dressing

Baby gem & William's pear salad, blue cheese dressing Rocket & parmesan salad

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, Port, Coffee & Tea:

Glazed orange tart, cinnamon crème fraîche £7.75

Steamed ginger pudding, stem ginger syrup, fresh egg custard £7.75

Michel Cluizel warm chocolate fondant, griottine cherries, chocolate sauce & clotted cream £8.50

Vanilla panna cotta, poached Yorkshire rhubarb & Marc d'Alsace £7.95

Homemade ice creams; vanilla, chocolate, stem ginger, toffee ripple £2.00 a scoop

Homemade sorbet: raspberry £2.00 a scoop

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

Cheese: We have a Cheese Menu dedicated to the craft of British & Irish cheesemaking, carefully selected and matured by Neals Yard Dairy,

Sweet Wine & Port by the Glass:

Il Cascinone Moscato Passito 'Palazzina' 2013, Italy (75ml) £5.80

Ripe apricot and acacia honey long fresh and lingering citrus; versatile dessert wine, great with summer fruit based desserts, caramelised autumn fruits, pears, baked apple also try with mature cheese 13%

Haider Welschriesling Beerenauslese, 2014, Austria (75ml) £5.80

Intense fruit ripe apples and citric fruits multilayered with balanced acid to sugar levels

Chambers Rutherglen Liqueur Muscat, NV Australia (75ml) £5.80

Rich, grapy, raisiny with a rich nutty finish. Try with chocolate, coffee or toffee, warm sponge with dried fruit and nut desserts such as sticky toffee pudding 17.5%

Jean-Christophe Barbe, Chateau Laville Sauternes 2013, France (75ml) £8.95

Rich, intense still fresh on the palate. Classic, apricot, marmalade and almonds very versatile dessert wine also works with cheese 13.5%

Quady Essencia Orange Muscat 2015, California (75ml) £5.00

Made from 100% Orange Muscat and lightly fortified. Orange blossom perfume, apricot and bitter sweet orange on the palate. Works, really well with chocolate or rich dried fruit based desserts, tropical fruits such as mango, pineapple, 15%

Domaine de Grangeneuve Monbazillac, 2011, France (75ml) £6.00

White blossom, honeysuckle and baked pear works well with fruit or creamy desserts. 13%

Domaine Lafage Maury Grenot, 2017 France £7.00

Fortified Grenache makes this delicious sweet red wine, full bodied, rich, with intense favours of dried fruits chocolate and coffee 15%

Quinta do Crasto LBV Port 2012 (75ml) £5.95

Grahams 10 year old Tawny Port (75ml) £5.95

Croft Quinta da Roeda Vintage Port 2002 (75ml) £6.50

Coffee - Musetti Paradiso with homemade chocolate cookies

Cappuccino, Regular or Decaffeinated (free refills) £3.00

Espresso £1.80

Latte £3.50

Homemade Truffles; Doorly's Rum, Whisky or Coffee £1.00 each

Tea - Taylors of Harrogate Teas with homemade chocolate cookies

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