

STARTERS

Marinated olives (unpitted)	£4.5
Beef fillet tartare with cured egg yolk & crisp sourdough (GFO)	£15
Rope grown mussels cooked in white wine and garlic cream sauce and warmed focaccia bread (D)	£11
Seafood cocktail of king prawns in a Marie Rose sauce with oak smoked salmon and white crab on a bed of baby gem lettuce, cucumber ribbons and toasted sourdough bread (G,D)	£11
Butternut squash soup, with toasted pumpkin seeds, blue cheese crumble and sourdough (D,V)	£7

MAINS

8oz (225g) Chandler and Dunn 28 day aged ribeye with fries or triple cooked chips, sautéed wild mushrooms and roasted cherry tomatoes with a choice of sauces (see under sides) (GFO,D)	£33
Miso cod, baby gem, sautéed new potatoes, pickled ginger, mooli, vinaigrette and a sesame seed tuile (N,GF)	£19
Chicken schnitzel with a fried free range egg, black pudding, streaky bacon, with fries or triple cooked chips and a caper butter sauce (D,G)	£16
Braised short rib, truffle mash, kale, buttered broccoli with caramelised onion purée (D)	£25
Lentil ragu rigatoni (V)	£16

Please turn over for Sides & Extras and Desserts

SIDES & EXTRAS

Chimmichurri sauce	£2
Café de Paris butter	£2.5
Spiced mustard butter	£2.5
Mixed dressed salad	£4
Fries or triple cooked chips	£4

DESSERTS

Warm triple chocolate brownie with blueberry compote and Cornish vanilla ice cream (D,G)	£9
Cafe Affogato with salted caramel ice cream and crushed roasted hazelnuts (N,D)	£6
Vanilla panna cotta with raspberry compote fresh raspberries and a strawberry garnish (D)	£9
Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney - our crackers may contain traces of nuts (GFO,N,D)	£13