

## MAIN MENU

### STARTERS

Chick Pea Hummus, Toasted Seeds, Grilled Ciabatta, Pomegranate	6
Spring Vegetable Broth, Pearl Barley & Parmesan	7
Salt & Pepper Squid, Green Goddess Dressing, Mango & Chilli Salsa	9.50
Twice Baked Cheddar Soufflé, Spinach, Grain Mustard	8.50
Deville Kidneys on Sourdough Toast	9
Gin Cured Chalk Stream Trout, Avocado, Cucumber & Salmon Caviar	11

### SALADS

Caesar, Garlic Croutons, Crispy Bacon, Parmesan & Anchovies	9
Courgetti, Green Apple, Avocado, Wild Rice & Lemon Dressing	9.50
Roasted Sweet Potato, Tender Stem Broccoli, Puy Lentils & Coconut Yoghurt	8.95
Add Grilled Chicken or Hot Smoked Salmon	4

### SHELLS

1/2 Pint Atlantic Prawns, Mayonnaise	9
Grilled 1/2 Shell South Coast Scallops, Cheese & Herb Crumb	12
River Yealm Oysters with Tabasco & Shallot Vinaigrette	3 each
Cornish Mussels with Bacon, Sea Vegetables & Dunkerton's Cider	8

### MAINS

Castlemead Half Chicken, Wild Mushrooms, Garlic, Tarragon Jus	16.50
Yellow Fin Tuna Linguini, Roasted Cherry Tomato, Rocket, Chilli & Lime	16.50
Cotswold Lamb Rack, Pulled Shoulder & Haggis Croquette, Pea & Mint Salsa	21
San Marzano Tomato, Mozzarella & Basil Risotto	14.50
Pan Fried Calves Liver, Creamed Potato, Streaky Bacon, Sage & Onions & Jus	16.95
Seared Cod Fillet, Rainbow Chard, Clames & Moscatel Vinaigrette	21
Cajun Spiced Sweet Potato, Cauliflower Cous Cous & Herd Nut Mayonnaise	15.50
Cider Cured Bacon Chop, Black Pudding Hash, Charred Pineapple Salsa & Mustard	19
Cornish Lemon Sole, Samphire, Capers, & Buerre Noisette Sauce	22

### DRY AGED BEEF

*\*We dry age our British cuts of rare breed beef (minimum of 30 days) in-house for a superior level of tenderness and flavour. All steaks are served with French Fries, Rocket & Grilled Tomato.*

10oz Hereford Ribeye	24	8oz Paddock Farm Sirloin	22
8oz Flat Iron Steak	16.5	10oz Ruby Red Rump	17.95
T-Bone (for two)	69.95	Daily Cut	POA

#### SAUCES

Peppercorn, Bearnaise, Stilton Hollandaise or Garlic Butter

### SIDES

4.50 each

French Fries	Broccoli, Chilli & Almonds
Green Beans, Confit Garlic	Creamed Potatoes
Baby Gem, Tomatoes & Mustard Dressing	New Potatoes, Mint Butter
Honey Roast Heritage Carrots	Steamed Spinach

An optional 12.5% service charge will be added to your bill  
\*Please let us know if you have any food allergies



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