

**TO START**

HOMEMADE SOUP OF THE DAY (V, VE, GFO) £7

DEEP FRIED WHITEBAIT £8

Aioli, paprika, lemon

CREAMED WILD MUSHROOMS (V, VE, GFO) £8

Toasted brioche, baby leeks, truffle oil

HAM HOCK & APRICOT TERRINE (GF) £8

Pickled vegetable salad, mustard mayo

BEETROOT FALAFEL (VE) £7

Beetroot balsamic dressed salad

**MAINS**

POACHED EGGS (V, GFO) £12

Toasted sourdough, smashed avocado, jalapeño, hollandaise

CORNISH CRAB (GFO) £15

Savoury pancake, smashed avocado & jalapeno, roasted red pepper, crème fraiche, chives

SMOKED HADDOCK (GF) £16

Pink fir potato, spring onion, chives, wilted greens, poached egg, beurre blanc, fine herbs

BUTTERMILK CHICKEN BURGER (GFO) £18

Harissa glaze, panko crumb, rustic slaw, pickles

TEMPURA FISH GOUJONS (GF) £16

Triple cooked chips, crushed minted peas, tartare sauce, lemon

CONFIT DUCK LEG (GF) £16

Braised red cabbage, grain mustard mash, orange & ginger glaze

**CHEFS SPECIALS**

HEREFORSHIRE 8OZ SIRLOIN STEAK (GFO) £25

Caramalised king oyster mushroom, tomato, triple cooked chips

VEGETABLE TAGINE £14.5

Couscous, seasonal greens

*ADD LAMB £2.5*

PAN SEARED GILT HEAD BREAM (GF) £16

Samphire, pink fir potatoes, purple sprouting broccoli

**SIDES**

TRIPLE COOKED CHIPS £4 SEASONAL VEGETABLES £4 HOUSE SALAD £4