

Friday and Saturday Dinner Menu

Snacks

Smoky aubergine dip, *crisp focaccia* (ve) £3.50

Kefalonian olives, *chilli & garlic* (ve) (gf) £3.50

Crusty sourdough bread, *salted butter* (v) £2.50

Starters

Homemade Soup, *crusty bread* (ve) (Please see blackboard) £7.00

St Austell Bay mussels, *garden leeks, smoked bacon* £8.50 / £17.00 as a main course

Severn & Wye smoked salmon, *Dolce Forno soda bread, chive crème fraiche* £9.50

Beetroot panzanella salad (ve) £7.75 / £15.50 as a main course

La plancha tiger prawn skewer, *Sriracha mayo, grilled bruschetta* £9.25

Mezze plate, *hummus, pitta, prosciutto, falafel, rose harissa peppers & onions* £8.75

Homemade Scotch egg, *tomato chutney, watercress* £8.75

Braised shin of beef, *creamed shallot, pickled red onion* £8.75

Mains

Today's market fish, *with choice of two sides* (please see blackboard)

Cauliflower steak, *chickpea & roast pepper croquette, romesco sauce* (v) £15.95

½ rotisserie chicken, *celeriac gratin, garden spinach, roast garlic jus* (gf) £17.25

Whole baked sea bass, *beans & stem broccoli, red onion, lime & chilli salsa* (gf) £19.00

Aromatic honey glazed Dingley Dell ham hock, *mash, greens, mustard jus* £17.75

Lamb neck fillet, *potato & rosemary terrine, butternut puree, aged balsamic* (gf) £22.50

Soy-ginger broth & udon noodles, *grilled tofu, shitake, bok choy* (ve) £15.95

Confit duck leg, *mash, braised red cabbage, apple, juniper sauce* (gf) £17.50

Chef's pasta, *leafy salad* (please see blackboard) (v) £14.95

Dry aged Dedham Vale ribeye steak, *fried onions, big chips* £27.00

choice of bearnaise or green peppercorn sauce

Stone baked pizza

Margarita, *tomato, oregano, mozzarella* (v) £16.00

Pepperoni, *ham, mozzarella* £16.50

Goats cheese, *red pepper, caper* (v) £16.50

Sides £3.75

Big chips (v)

New potatoes, *parsley & shallot butter* (v) (gf)

Buttered greens and carrots (v) (gf)

Mash (v) (gf)

Leafy salad, *aged balsamic dressing* (ve) (gf)

Desserts £6.95

Crumble of the day (v)

Treacle sponge pudding, *butterscotch sauce* (v)

Apple & blackberry mousse, *biscotti*

Lemon & ginger cheesecake, *lemon curd, nougatine* (v)

Dark chocolate & hazelnut tart, *coffee cream, Anglaise sauce* (v)

Selection of sorbets, *mango, raspberry and lemon* (ve) (gf)

Selection of ice creams & sauces (gf)

double chocolate (v), *very vanilla* (v) and *strawberry* (v) with *chocolate sauce* (v), *berry coulis* (ve) or *salted caramel sauce* (v)

Artisan cheese, *chutney, grapes & biscuits* £8.95

Please note a discretionary service charge of 10% will be added to your bill when items are consumed in the Restaurant or on the Restaurant Terrace. 100% of all gratuities are passed directly to the team members, which are supplementary to their salaries.

(v) Denotes suitable for vegetarians; **(ve)** denotes suitable for vegans; gluten free bread is available on request; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten' denoted by **(gf)**. However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist.