

Starters

- White Bean Soup with Chives and Truffle Oil £4.50
- Ham Hock Terrine, Piccalili and Toast £6
- Devilleed Lambs Kidneys with Spinach £5.50
- Six Maldon Rock Oysters with Red Wine Shallot Vinegar £8
- Feta, Roast Pepper & Olive Tartlet £5
- Smoked Eel, Horseradish Cream £6

Mains

- Spiced Lamb Shank, Sag Aloo £13
- Aged Galloway Rump Steak, Chips, Rocket, Aioli £15.50
- Steamed Snapper, Bok Choi, Coconut Rice, Ketchup Manis £14
- Roasted Aubergine Roll, Chick Peas & Harrisa, Tamarillo & Yoghurt £12
- Beer Battered Monk Fish, Chips, Minted Peas, Tartare Sauce £12.50
- Herb Crusted Lamb Rack, Roast New Potatoes, Broad Beans, Spinach & Jus £15
- Pheasant & Girolle Pie, Swede, Mash and Grain Mustard Sauce £13

Puddings

- Pedro Ximinez Sherry Cheesecake £6
- Fig and Almond Tart, Creme Fraiche £4.50
- White and Dark Chocolate Torte £4.50
- Eton Mess with Cassis £4.50
- French Cheeses, Oatcakes, Chutney £7.50