

## Starters

Tamesa soup of the day (v)		£5.50
Warm salad of Golden beetroot and green bean, goat's cheese and shallot dressing (v)		£6.50
Confit Duck, walnuts and toast, fig and onion confiture		£7.50
Grilled mackerel, potato and chives, horseradish and beetroot puree		£6.50
Salt Cod brandade, spinach, poached egg, chives		£6.50
Bayonne ham, celeriac remoulade, caper berries, toast		£6.50
Steak tartare, cornichons and capers, quail's egg	£7.50	£15.50
Selection of bread with butter, olive oil and balsamic vinegar		£1.50

## Mains

Gnocchi with roast pumpkin, spinach, peas, basil(v)		£12.50
Homemade ravioli – porcini mushrooms and ricotta, sage butter, pecorino		£13.50
Home made fettuccine, pork ragout, cherry tomatoes and olives		£ 9.50
Fresh beer battered fish and chips, pea puree and tartare sauce		£12.50
Fish stew – halibut, bream and mussels, with tomatoes and saffron		£14.50
Chopped steak burger, Montgomery cheddar, pancetta and basil mayo		£ 9.50
Grilled poussin with Umbrian lentils and spinach, salsa verde		£14.50
Highfields Farm Aged Rib eye steak with chips, salad and Béarnaise		£17.50
Braised Shoulder of lamb Boulangere, Kurly Kale and smoked Alsace bacon		£13.50
Porcini Pork, chive mash, wild mushroom cream		£14.50
Beef Rib Stew, roasted celeriac and baby onions, truffled mash		£13.50

## Side dishes

Chips	£2.95	Green beans and shallots	£3.50
Mash potato	£2.95	Honey roasted parsnips	£3.50
Mixed salad	£3.50	Cherry tomatoes and vinaigrette	£3.50
Buttered Spinach	£3.50		