

STARTERS

Soup of the day £5.50

Home cured Scottish salmon tartar, crème fraîche £8.50

Potted brown shrimps £8.50

Scrambled duck egg, field mushrooms £6.00

Smoked eel fillet, celeriac & apple remoulade £8.00

Chicken liver parfait, orange marmalade £6.50

Goats' cheese & spinach tart £6.50

Warm duck breast & beetroot salad, blackcurrant dressing £8.00

Dressed Cornish crab £9.50

MAINS

Hake fillet, parsley sauce £15.00

Salmon fishcake, crushed peas, lemon butter sauce £13.00

Gressingham duck breast, baby turnip, watercress & orange salad £16.00

Galloway salt beef stew, carrots £15.00

Pan fried fillet of John Dory, spring greens £17.00

Herdwick lamb chump, white bean stew £16.00

Galloway rib-eye steak, French fries, béarnaise sauce £17.00

Leek, fennel & goats' cheese crumble £13.00

Whole roasted chicken for two, sage and onion stuffing, roasting juices £25

SIDE ORDERS

Green leaf side salad £3.00

Seasonal vegetable selection £3.50

Roasted baby beetroots £3.50

Dessert Menu July 07

SAVOURIES

Soft herring roes £4.00

Welsh rarebit £4.00

Wild mushrooms £4.00

Devilled lambs kidneys £4.00

DESSERTS

Fruit crumble, vanilla ice cream £6.50

Knickerbocker glory £6.50

Eton mess £6.50

Set summer fruits, crème fraiche £6.50

Dark chocolate pot £6.50

Trinity burnt cream £6.50

Treacle tart, Cornish clotted cream £6.50

Lemon meringue pie £6.50

British farmhouse cheese board £6.50

Dukes blend coffee, tea or infusions with petit fours £4.25

DESSERT WINE

Château Haut Bernasse, Monbazillac 1999 Bottle £38.00 Glass(75ml)
£4.50

Château La Foret, Sauternes 1998 Bottle £65.00 Glass(75ml) £5.75