

## *Starter*

*Homemade Soup of the Day £4.95*

*Chicory, Black Pudding and Apple Salad  
with Poached Quails Egg and Walnut  
Dressing £5.95*

*Butternut Squash and Sage Ravioli with  
Parmesan Shavings £5.75*

*Caramelized Fig, Walnut and Blue Cheese  
Tart Tatin with Balsamic Dressing £6.75*

*Duck Liver and Port Parfait with Toasted  
Brioche and Blackberry Compote £5.75*

*Smoked Salmon and Scallop Tartare with  
Beetroot Puree, Marinated Cucumber,  
Endive Salad and Caper and Raisin  
Vinaigrette £5.95*

### *Sharing Starters*

*Garlic and Parmesan Ciabatta £2.95*

*Marinated Black and Green Olives £3.75*

*Chilli and Mint Flatbreads with Aioli,  
Cucumber and Mint Raita and Tomato and  
Onion Salsa £3.95*

### *Antipasti plate:*

*Red Pimento Peppers, Parma Ham,  
Marinated Olives, Toasted Pine Nuts,  
Ciabatta and Aioli £7.95*

## *Main Courses*

*Seared Local Lambs Liver with Crisp Smoked Bacon, Creamed Mashed Potato and a  
Caramelised Pearl Onion and Red Wine Sauce, Served with Seasonal Vegetables £10.75*

*Hand Reared Crisp Belly of Pork with Blue Cheese Creamed Baby Leeks, Fondant Potato and  
Black Pudding Served with Seasonal Vegetables £11.50*

*Free Range Chicken Breast with Herbs, Sorrel and Parmesan Pearl Barley Risotto Served  
with Seasonal Vegetables £11.75*

*Fresh Locally Caught Fish in a Light Beer Batter with Chips, Garden Peas, and Homemade  
Tartare Sauce £10.50*

*Organically Farmed Salmon Fillet with Lemon Roasted New Potatoes, Citrus and Basil Sauce  
Served with Seasonal Vegetables £12.95*

*Home Made Beef and Stilton Pie with Puff Pastry Top, Creamed Mashed Potato, Served with  
seasonal Vegetables £10.95*

*Goats Cheese, Beef Tomato and Aubergine Moussaka with Side Salad £10.25*

*Roasted Butternut Squash and Sage Ravioli with Parmesan Shavings, Brown Butter, Garlic  
Bread and Salad Garnish £10.25*

*Braised Ox Cheeks with Creamed Mashed Potato, Caramelised Shallot and Red Wine Sauce,  
Served with Seasonal vegetables £10.50*

*9oz Aged Sirloin Steak with Roasted Vine Tomatoes, Field Mushroom with Herb and Cornish  
Yarg Cheese Crust and Steak House Chips £16.95*

*Steak Sauces; Peppercorn or Blue Cheese £2.50*