

SMALL PLATES

Goat Cheese, Roasted Red Pepper, Chive Bruschetta : 6.7
Crab Mayonnaise, Rye Bread, Smoked Paprika : 9
Coarse Farmhouse Pork Pate, Toasted Ciabatta, Piccalilli : 6.5
Salmon Gravdax, Pickled Cucumber, Honey Mustard Sauce : 7

SMALL OR LARGE PLATES

Prawn & Crab Ravioli, Garlic, Chilli Cream Sauce, Wild Rocket : 7.2 : 14.5
Salt 'n' Pepper Chilli Squid, Spring Onion, Sweet Chilli Sauce : 7 : 13
Marinated Artichoke, Sun Blushed Tomato Salad, French Beans & Olives (v) : 6.5 : 12
Crispy Duck Salad, Spring Onion, Hoi Sin Dressing : 6.8 : 12.5

Traditional Sunday Roasts

Yorkshire Pudding, Roast Potatoes, Roast Root Vegetables, Seasonal Greens

Roast Chicken, Pig in Blanket, Stuffing, Homemade Gravy : 14
Roast Sirloin of Beef, Horseradish Cream : 16
Portobello Mushroom Roast, Vegetarian Gravy (v) : 13

FROM THE PANS

Thai Spiced Sea Bream, Spicy Prawn & Coconut Rice, Caramelised Lime : 17
Vegetable, Fetta, Crumble Tart, Sweet Potato Salad : 14
Pan Roasted Cod Fillet, Garlic Roasted New Potatoes, Mushy Peas, Tartar Sauce : 17.5
Toulouse Sausages, Creamy Mash, Caramelised Shallots, Veal Jus : 14

" S t e a k A l l D a y "

Tenderised Sirloin : 15

Rib Eye : 20

SAUCES

Garlic Butter : Béarnaise : Peppercorn : 1

SIDES

French Fries : Fat Chips : Mash : 4
Spinach : Green Beans : Broccoli : 4
Tomato & Onion Salad : Rocket & Parmesan Salad : Green or Mixed Salad : 4

DESSERTS

Chocolate Chip Brownie, Vanilla Bean Ice Cream, Hot Chocolate Sauce : 6
Vanilla Crème Brûlée : 6
Baked Cheesecake, Red Berry Coulis : 6
Tart Tatin, Vanilla Ice Cream : 6.5
Sticky Toffee Pudding, Toffee Sauce, Ice Cream : 6
Selection of Cornish Ice Creams, Sugar Curl Wafers : 6
English Cheese Selection, Red Onion Chutney, Grapes, Water Biscuits : 8
(Colston Basset Stilton, Croxton Manor Brie, West Country Mature Cheddar)

A discretionary 12.5 % gratuity will be added all dining bills
If you have any food allergy or intolerance ask to speak to your waiter