



R E S T A U R A N T

Sourdough Bread & Butter £4.50

Marinated Olives £4.50

Starters

Soup of the Week (V) £8.00

Ask Server for today's Special

Duck Rilette (SU) £9.50

Toasted Sourdough, Raisin Chutney

Black Pudding Scotch Egg (G, E, D, SU, M) £9.00

Served with Mustard Mayo

Whipped Chicken Liver Parfait (M, E, G, SU, D) £8.50

Toasted Sourdough, Radish Salad

Potted Mackerel (D, SU, F, G) £9.50

Toasted Sourdough, Radish Salad

Pork Belly Bites (Sesame) £8.50

Maple Glaze, Sesame

Burrata Caprese Salad (V) (D) £9.50

Crispy Burrata,

Mains

8oz Fillet Steak with Smoked Duchess Potato (D) £38

Served with a Red Wine (SU) or Peppercorn Sauce (D)

Beef & Guinness Stew (G, D, SU) £17.50

Slow-cooked beef in a rich Guinness gravy, served with creamy mashed potatoes

Add Cob Bowl Instead +£5.00

Roast Hake Fillet (D, F) £24

Sauteed Potato, Sweetcorn Chowder, Charred Corn, Romanesco

Dirty Burger with Camembert (E, D, SU) £24

Paired with Onion Rings and Chips

Porchetta (D, S) £24

Sauteed New Potato, Edamame, Carrots, Jus

Prawn Linguine (G, C, SU) £24

Cherry Tomatoes & Basil

Vegetable Linguine (G, SU) £22

Seasonal Vegetables served with Spinach Linguine

Sides £5.00 Chunky Chips /Tender-stem Broccoli with Chili/ Green Bean with Garlic Butter (D)

(V) Suitable for Vegetarians, (VE) Suitable for Vegan, (GF) Gluten Free
Contains: (G) Gluten, (D) Dairy, (E) Eggs, (F) Fish, (N) Nuts, (Soya) Soya, (M) Mustard, (Celery) Celery,
(P) Peanut, (C) Crustaceans, (Sesame) Sesame, (SU) Sulphites, (L) Lupin (Moluscs) Moluscs

Some dishes are subject to supplemental charge.

A discretionary service charge of 12.5% will be added to your bill.

Dietary Requirements.

We have taken great care in listing all allergens. However, due to the nature of our open kitchen, we cannot guarantee the absence of airborne or cross-contamination.

Please inform a member of the team if you have any allergies prior to placing your order.



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Desserts

Porn-star Martini Posset (D, S) £9.50

Passion Fruit Posset Champagne Jelly

Sticky Toffee Pudding (G, E, D, S, SOYA) £8.00

Butterscotch, Dairy Ice-Cream

Brondie & Ice- cream (Duo of Brownie and Blondie) (D, G, E) £8.00

Vanilla Ice-Cream

Cheesecake - Chefs Choice (G, D) £8.50

Ask Server For Todays Flavor

Chefs Hand Picked Selection of Local Cheeses (G, D, S, CELERY) £15.00

Quince, Jelly, Biscuits, Fruit

Selection of Ice-Creams (E, D) £6.00

Chocolate, Vanilla, Dairy Milk and Mint Choc-Chip

Selection of Sorbets £6.00

Lemon, Strawberry

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Spa & Twilight Retreat only at



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Marinated Olives £4.50

Elevate your experience with an additional course £9.50

Starters

Soup of the Week (V)

Ask Server for todays Special

Duck Rilette (S)

Toasted Sourdough, Raisin Chutney

Pork Belly Bites (Sesame)

Maple Glaze, Sesame

Burrata Caprese Salad (V) (D)

Whipped Chicken Liver Parfait (M, E, G, SU, D)

Toasted Sourdough, Radish Salad

Mains

Porchetta (D, S)

Sauteed New Potato, Edamame, Carrots, Jus

Roast Hake Fillet (D, F)

Sauteed Potato, Sweetcorn Chowder, Charred Corn, Romanesco

Beef & Guinness Stew (G, D, SU)

Slow-cooked beef in a rich Guinness gravy, served with creamy mashed potatoes

Add Cob Bowl Instead +£5.00

Vegetable Linguine (V) (G)

Seasonal Vegetables served with Spinach Linguine

Sides £5.00 Chunky Chips /Tender-stem Broccoli with chili/ Green Bean with Garlic Butter (D)

Desserts

Sticky Toffee Pudding (G, E, D,S, SOYA)

Butterscotch, Dairy Ice-Cream

Brondie & Ice- cream (Duo of Brownie and Blondie) (D, G, E)

Vanilla Ice-Cream

Cheesecake - Chefs Choice (G, D)

Ask Server For Todays Flavor

Selection of Ice-Creams (E, D) & Sorbets

Chocolate, Vanilla, Dairy Milk and Mint Choc-Chip/ Lemon, Strawberry

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