



At Lunchtime

To Share

Hot garlic ciabatta, roasted red pepper & tomato dip	£4.95
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta	£11.25
Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, avocado houmous, tzatziki, warm flat bread	£11.95
Cured meats - Serrano ham, chorizo, salami, pork & green peppercorn terrine, chicken & Serrano ham croquettes, marinated artichokes, winter chutney, Padron peppers, olives, bread	£16.95

Starters

Today's homemade soup	£5.95
Hot haddock smokies, wilted spinach, cheddar cheese gratin	£7.95
Bang bang peanut chicken salad, oriental crunchy vegetables	£7.95/11.95
Grilled goats cheese, roasted beetroot, chicory & pinenut salad, grain mustard dressing	£7.25
Pork & green peppercorn terrine, winter chutney, cornichons, toasted sourdough	£6.95
Pea & mint falafel, cumin roasted carrot & chickpea salad, omega seeds, avocado houmous	£7.50/10.50
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast	£7.50
Potted crab, apple & celeriac remoulade, baby watercress, Melba toast	£8.75
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise.....	£8.95

Sandwiches & Wraps – served with a choice of soup, salad, or home-cut chips

Pea & mint falafel, rocket, avocado houmous, fresh tomato salsa, tzatziki – soft wrap.....	£8.50
Coronation chicken, iceberg lettuce, minted yoghurt, toasted almonds - soft wrap	£8.50
Kiln roasted salmon, pickled cucumber & fennel, horseradish crème fraiche - granary	£8.75
Steak, mustard mayonnaise, roasted onions, tomato, rocket - ciabatta	£9.25
Crispy bacon, brie, fresh tomato salsa & baby spinach - granary.....	£8.50

On Toasts

Sautéed wild mushrooms & roasted butternut squash on toast, rocket & parmesan	£9.25
Toasted Welsh rarebit, Serrano ham	£9.25
Spinach, avocado, poached eggs, hollandaise sauce	£9.50

Main Courses

Fish & chips – home battered fillet of today's fresh fish with home cut chips & mushy peas.....	£14.50
Bubble & squeak & poached eggs with griddled ham or asparagus or smoked salmon.....	£10.95
Roasted rump of West Country lamb, rosemary polenta, sprouting broccoli & salsa verde.....	£17.50
Herb roasted chicken, potato gratin, porcini mushrooms, cavolo nero, lemon & thyme jus.....	£14.95
Keralan roasted vegetable & coconut curry, brown basmati rice	£13.75
Salmon & king prawn brochette, cauliflower rice, salsa verde & tenderstem broccoli	£16.25
Artichoke, green olive & sunblushed tomato linguini, caper, garlic & lemon dressing, toasted pinenuts..	£13.95
Pan fried sea bream, asparagus & pea risotto, pecorino & pea shoots.....	£15.95
Conisbee's free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy.....	£12.95
Gourmet burger with smoked streaky bacon, Applewood-smoked cheddar & burger sauce, or veggie stack option of field mushroom, red pepper, sweet potato, halloumi & roasted onions Both served with home cut chips & apple coleslaw	£14.25
Pan fried calves liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus.....	£18.25
10oz – 21 day aged West Country rib-eye steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce	£23.25

Sides to share – French beans & tenderstem broccoli **£3.95** - Cauliflower & broccoli cheese gratin **£4.50**

Other sides - Colcannon mash - Potato gratin - Home cut chips - Sautéed kale with chilli & garlic
Rocket & Parmesan salad - Mixed salad - Padron Peppers **£3.95**