



Sample menu September 2017

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## SET MENU

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### STARTERS

CHARGRILLED MOUNTS BAY SARDINES with coarsely chopped fresh herbs.

CAULIFLOWER SOUP with nutmeg and Parmesan.

SMOKED HADDOCK served with a poached egg and lightly spiced potato and coriander.

PORK AND HERB TERRINE with a beetroot chutney and bitter leaf salad.

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### MAINS

SIMON HOPKINSON'S WARM HAKE with cannellini beans, tomatoes, capers and tarragon.

WHOLE PLAICE with red pepper dressing.

HOME SMOKED CHICKEN with carrot, ginger and chilli Sambal.

PUMPKIN RISOTTO with sage noisette butter.

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### DESSERTS

APPLE TARTE TATIN with vanilla ice cream.

WARM WALNUT TART with clotted cream.

STRAWBERRY PAVLOVA with Chantilly cream.

SUNKEN CHOCOLATE CAKE with pouring cream.

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### SIDES 3.75 each

COURGETTE with confit garlic and chives.

GLAZED CARROTS with butter and tarragon.

HAND CUT THIN CHIPS

TOMATO SALAD with shallot and basil.

BITTER LEAF SALAD with mustard dressing.

HISPI CABBAGE with parsley butter.

GARLIC MASHED POTATO

2 COURSES £19.95 | 3 COURSES £24.95

Please ask a member of staff for information on allergens.