



Sample menu January 2018

SET MENU

STARTERS

CHARGRILLED MOUNTS BAY SARDINES with coarsely chopped fresh herbs.

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

CAULIFLOWER SOUP with nutmeg and Parmesan.

DEVILLED LAMB KIDNEYS on sourdough toast, rocket and Chestnut mushrooms.

MAINS

PAN FRIED FILLET OF HAKE with Pardina lentils, serrano ham and persillade butter.

WHOLE PLAICE with roasted red pepper, garlic and oregano.

ROASTED COLLAR OF PORK with apple sauce and seasonal vegetables.

PUMPKIN RISOTTO with sage noisette butter.

DESSERTS

APPLE TARTE TATIN with vanilla ice cream.

WARM WALNUT TART with clotted cream.

LEMON POSSET with grilled figs.

SUNKEN CHOCOLATE CAKE with pouring cream.

SIDES 3.75 each

SWEDE, CARROT AND POTATO PURÉE

HAND CUT THIN CHIPS

ROASTED VEGETABLES with salsa verde.

BITTER LEAF SALAD with mustard dressing.

CAVOLO NERO with fennel seeds and confit garlic.

GARLIC MASHED POTATOES

BRAISED RED CABBAGE

2 COURSES £19.95 | 3 COURSES £24.95

Please ask a member of staff for information on allergens.