

Starters

Hare arancini, arrabbiata sauce, parmesan shavings 8

Smoked salmon, salmon mousse, horseradish cream, baby beetroot 8

Wild mushroom fricassée, toasted sourdough, crispy hen's egg (v) 7

Celeriac velouté, herb oil, vanilla salt (v) 7

Mains

Braised pheasant, mash, chantenay carrots, rainbow chard,
fine beans, sage jus 17

Confit duck leg, sautéed potatoes, braised red cabbage, baby carrots,
chargrilled Mediterranean vegetables, lemon thyme jus 17

Pan-fried fillet of cod, barrelled potato, tenderstem, kale,
caper beurre noisette 18

Spinach risotto, grilled goats' cheese, pine nuts,
pickled purple cauliflower (v) 16

LUNCH SPECIAL

Two courses 22

Three courses 26

Smoked salmon, salmon mousse,
horseradish cream, baby beetroot

Braised pheasant, mash, chantenay carrots,
rainbow chard, fine beans, sage jus

Earl Grey sticky toffee pudding,
butterscotch pecan sauce, vanilla ice cream

Regulars

Free range egg and mayonnaise sandwich 8

Mature cheddar sandwich with tomato and apple chutney 8

Crayfish and Marie Rose sandwich 12

Rare steak sandwich, horseradish,
caramelised red onion, rocket 12

Beer battered fish and chips, green beans, tartare sauce 15

Cornish and Devon charcuterie, cheese, pickles,
olives, bread 15/25

Dessert

Earl Grey sticky toffee pudding,
butterscotch pecan sauce, vanilla ice cream 8

Vanilla pannacotta, poached blackberries, berry jelly, tuile biscuit 8

Trio of chocolate mousse, hazelnut praline, strawberries 8

British artisan cheese, chutney, membrillo, biscuits 11

Dessert wine

Casa Silva, Semillon/Gewurztraminer, CL 5.50/38.50

Chateau Coutet, Premier Cru Classe Barsac, FR 9/135

Tokaji Bene-Pineceszet, 5 Puttonyos, HU 7.50/75

Tamar Ridge, Botrytis Riesling, AU 9.50/68

Recioto della Valpolicella, IT 7/70

PORT

Dow's Vintage Port 1994 12

Pocas 10 Years Tawny Port 7

Pocas White Port 7

Lunch