WINTER EVENING

SERVED FROM 5PM - 8.45PM

CLASSIC OYSTER GF
SHALLOT VINAIGRETTE,
LEMON, TABASCO

1/2 DOZEN £18 - DOZEN £35

HOMEMADE BREAD & OLIVES £12

SIDES £6

HONEY MAC & CHEESE V

BRAISED HISPI CABBAGE VG

FRIES GF

TRUFFLE FRIES GF
TRUFFLE MAYO & PARMESAN

HANDCUT CHIPS GF

STARTERS

PAN SEARED PRAWNS GF — £14.50
LEMON, GARLIC, PARSLEY

MUSSELS GFA — £15 / £24
ST AUSTELL BAY, GARLIC & CREAM OR TOMATO & CHILLI W/ FOCACCIA

HAM HOCK TERRINE — £13
CARAMELISED RED ONION JAM

SLOW BRAISED BEEF CHEEK BRUSCHETTA — £15
TOASTED FOCACCIA, CONFIT GARLIC AIOLI, CHIVES, PARMESAN

BUTTERNUT ARANCINI VGA|GF — £13
CHILLI AIOLI, PICKLED SHALLOT RINGS, PARMESAN

GARLIC & ROSEMARY CAMEMBERT V|GFA — £16.5
FOCACCIA

MAINS

CRAB & TIGER PRAWN LINGUINE — £28
GARLIC & CHILLI, SRIRACHA, PARSLEY, CHERRY TOMATOES

BUTTERBEAN CASSOULET — £27
WHITE FISH, CHORIZO, TOMATO, MINT SALSA VERDE

CONFIT DUCK LEG GF — £30
CELERIAC PUREE, CHERRY & PORT GLAZE, CRISPY KALE, FONDANT POTATO

BUTCHERS CUT GF — £MP
SHALLOT PUREE, GARLIC MUSHROOM, CHERRY TOMATOES, HANDCUT CHIPS

MUSHROOM & ALE PIE V — £24
MASHED POTATO, GREENS & GRAVY

MASSAMAN POTATO CURRY VG|GFA — £24
CARDAMOM LONG GRAIN RICE & FLATBREAD

V vegetarian • VG vegan • GF gluten-free • GFA gluten-free available
For any allergen, intolerances or dietary requirements please speak to one of the team

CHILDS MENU

AGES 12YRS & UNDER

MAC & CHEESE V — *£10*
GARLIC BREAD

TOMATO LINGUINE V — *£10*
CHEESE, GARLIC BREAD

SAUSAGE & MASH — *£12*
MASHED POTATO, PEAS & GRAVY

FISH GOUJONS — *£12*
FRIES & PEAS

8OZ RUMP STEAK GF — *£18*
PEAS & FRIES

CHOCOLATE BROWNIE — *£9*
SALTED CARAMEL ICECREAM

ICECREAM £2.5 VGA
ONE SCOOP
STRAWBERRY, VANILLA, CHOCOLATE, SALTED CARAMEL,
LIME & LEMON SORBET, MANGO & PASSIONFRUIT SORBET

V vegetarian • VG vegan • GF gluten-free • GFA gluten-free available
For any allergen, intolerances or dietary requiremnts please speak to one of the team