

LOCALS SET PRICE MENU

Thursday 13th March 2025 until 7pm

Roast Parsnip Soup

Root Vegetable Crisps

Smoked Pork Tenderloin 'Carpaccio'

Apple, Radish & Watercress salad
with Wholegrain Mustard Dressing

Mussel Popcorn

Jalapeño Aioli

Pork Schnitzel

Fried Egg, Brown Anchovy Butter & Crispy Sage

Sea Bream Fillet Cooked Over Coals

Spiced Cauliflower, Fregola, Toasted Flaked Almonds,
Pomegranate & Sumac

Linguini Norma

Grana Padano

Rhubarb Jelly

Stem Ginger Cream & Poached Rhubarb

Warm Apple Crumble

Vanilla Ice Cream

Crushed Meringue

Lemon Curd, Chantilly Cream & Candied Zest

Two Courses - 25.95/ Three Courses - 28.95

LOCAL DAILY SPECIALS

Thursday 13th March 2025

Tempura Crispy Fried Dog Fish Bites

House made Tartare Sauce - 7.95

Citrus Cured Chalk Stream Trout

Avocado Puree, Shaved Fennel, Micro Shoots & Trout Roe - 10.95

Whipped Suffolk Smoked Cod Roe

New Potato Crisps - 8.95

House Made Scotch Egg

Apple, Radish & Watercress Salad, Whole Grain Mustard Mayo - 8.95

Chalk Stream Trout Fillet Cooked Over Coals

Pancetta, Peas & Leeks in a Cider Cream
& Crispy Potato Strings - 20.95

Cornish Skate Wing Cooked Over Coals

Smoked Tomato Butter, Hand Cut Fries - 23.50

Scotch Cod Fillet Cooked Over Coals

Seaweed Crushed New Potatoes, Buttered Samphire &
Saffron, Mussel Cream Sauce - 19.50

BAR SPECIALS

Antão Vaz, Arinto/Pedernã, Roupeiro

Aragonez/Aragonês, Syrah, Touriga Nacional

125ml - 5.80 175ml - 8.00 250ml - 11.00 BTL - 31.00