

### TO START

LIGHTLY SMOKED HAM HOCK TERRINE, BRAMLEY APPLE COMPOTE, CROSTINO 10 (GF AVAILABLE)

GRILLED MAPLE FIGS, SOURDOUGH, ROSARY ASH GOATS CHEESE 10 (Veg) (GF available)

CHALK STREAM TROUT, HORSERADISH CRÈME FRAICHE, CELERY APPLE TARTARE 11 (GF)

12 HOUR FRENCH ONION SOUP WITH CROUTON GRUYERE 9

Monkfish scampi, split goan sauce, scallion 12

Venison and black pudding scotch egg, celeriac remoulade 11

Smoked haddock and mussel chowder, mini loaf 10 (gf available)

### MAIN COURSE

18 HOUR MINTED LAMB SHORTCRUST PIE, CREAMED POTATOES, GRAVY, AUTUMNAL VEGETABLES 16

PORK BELLY, POTATO DAUPHINOISE, BLACK PUDDING, RED CABBAGE, CIDER JUS 17 (GF)

HAND PRESSED BURGER, GRUYERE, CAFÉ DE PARIS BUTTER, CARAMELISED SHALLOTS AND HAND CUT CHIPS 16

Traditional ale Battered fish and Chips, proper minted peas, tartare sauce, hand cut chips 17 (gf)

PEARL BARLEY AND ALE RISOTTO WITH AUTUMNAL VEGETABLES 14 (VEGAN)

GRILLED CORNISH RED MULLET, BARLEY RISOTTO, BLACK GARLIC PUREE, CHARRED SCALLION 18

JUNIPER CRUSTED VENISON, TRUFFLED MASH, BUTTERNUT PUREE, CAVELLO NERO 19 (GF)

SMOKED MONKFISH, ROMESCO SAUCE, PICKLED MUSSELS, SEA VEGETABLES 20 (GF)

ISLAND PARTRIDGE, CHICKEN WILD MUSHROOM CONSUME, POMME FONDANT, CARROT AND DILL 19 (GF) (MAY CONTAIN SHOT DUE TO BEING SHOT LOCALLY)



## DESSERT

Vanilla rice pudding with spiced poached pear 10 (Vegan) (gf)

Sticky toffee, banana honeycomb ice cream, salted butterscotch 10

Spiced pumpkin meringue tartlet 9

Pressed apple, blackberry sorbet, hazelnut praline 11 (gf)

Spiced plum, vanilla sabayon, ginger crumble, churned yogurt 11

Chocolate orange fondant, vanilla bean ice cream, candied orange 10

# **CHILDRENS (UNDER 12'S)**

LIGHTLY BATTERED HADDOCK, MARROWFAT PEAS, TARTARE SAUCE 11 (GF)

CHEESEBURGER WITH FRIES 11 (GF BUN AVL)

MONKFISH SCAMPI WITH HAND CUT CHIPS, MUSHY PEAS 12

PEARL BARLEY RISOTTO WITH SEASONAL VEGETABLES 11

SANDWICHES (HOUSE BAKED SOUR DOUGH) - SERVED UNTIL 5PM (GLUTEN FREE BREAD AVAILABLE)

Shredded pork, celeriac and apple remoulade 10
Smoked salmon, peppered dill crème fraiche 10
Grilled fig, rocket, parma ham 10
Goats cheese, blistered tomato, shallot marmalade 10 (veg)

**SIDES** (ALL GLUTEN FREE)

ASPEN FRIES 4.5 WIGHT SALTED HAND CUT CHIPS 5

HERBED NEW POTATOES 4.5 PARMESAN CREAMED POTATOES 5

AUTUMNAL VEGETABLES 5 LIGHTLY DRESSED SALAD 5

## DAILY MENU