

	STARTER	MAIN
HOMEMADE SOUP OF THE DAY	£4.95	_
CRISPY WHITEBAIT in a lightly curried tempura with tartare sauce and lemon (GF possible)	£6.50	-
BUTTERNUT SUASH RAVIOLI with rocket pesto and heritage tomato	£7.50	_
TEMPURA KING PRAWN & BABY SQUID with Asian slaw and coconut aioli (£1.00 surcharge if prawns only)	£7.50	£14.95
PAN FRIED FOIE GRAS with a blackberry and thyme sorbet, port gel and toasted homemade brioche	£10.95	-
VENISON TARTARE with roast chicken skin ice cream, roasted pistachio and dark chocolate	£9.95	-
ROAST RACK OF LAMB with dauphinoise potatoes, brussel sprout puree, roasted heritage carrot, minted Jus	-	£23.95
PAN ROASTED FILLET OF BEEF with mustard mash, onion rings, mushroom and spinach cream and veal Jus	-	£26.00
VENISON SADDLE & HOMEMADE SAUSAGE white truffle croquette, celeriac fondant, curly kale and berry Jus	-	£25.00
CHARGRILLED HOMEMADE BEEF BURGER, smoked streaky bacon, buffalo mozzarella, baby gem, tomato and mustard mayonnaise in a Portuguese roll, truffle and parmesan chips, onion rings and salad	-	£14.95
HOISIN MARINATED DUCK LEG CONFIT with herb crushed new potatoes, pak choi & Chinese cabbage, chilli and lemongrass Jus SIDES £4.00 each	-	£15.95
Buttered new potatoes / truffle and parmesan chips / mix salad / vegetables of the day		

## **DESSERTS**

SALTED CARAMEL TART with chocolate parfait, vodka and guava sorbet	£7.00	
COCONUT PANNA COTTA shortbread biscuit, lime and Malibu sorbet	£6.50	
WHITE CHOCOLATE AND RASPBERRY CRÈME BRULEE, warm	£7.00	
chocolate brownie, apple and mint sorbet		
SELECTION OF BRITISH ARTISAN CHEESES served with biscuits,	£10.00	
toasted fruit brioche, celery, grapes, homemade chutney and truffle		
honey		
HOMEMADE ICE CREAMS AND SORBETS- over 30 eclectic flavours!	£2.00	a scoop

## Don't miss our Fish Market Menu! Locally caught and dived seafood

Come find us on Facebook to see what we're all about