



THE BEGINNING

Flat Bread <i>humous, almonds</i> 5.00	Confit Duck Leg Salad, <i>watercress, gem, peas, bacon, truffle dressing</i> 9.00 17.50	Scottish Smoked Salmon <i>tattie scones, creme fraiche</i> 8.50	Devilled Whitebait <i>Bloody Mary dip</i> 6.00
Pork, Garlic & Fennel Scotch Egg 6.50	Classic Caesar Salad <i>iceberg, cos, garlic sourdough, Parmesan dressing</i> 7.00 <i>add house dry-rub chicken</i> 14.00	Air-dried Beef <i>grilled nectarines, watercress, Parmesan & balsamic dressing</i> 8.00	Soup of the Day <i>crusty bread</i> 6.00

CHARGRILL

Lamb Kofta <i>mint yoghurt, soured cabbage, salad, flatbread</i> 12.50	Dry-rub Norfolk Chicken <i>bacon crumb, cos salad</i> Half 12.00 Whole 22.00	Monkfish & Smoked Bacon <i>charred pepper & tomato salsa</i> 18.50
7oz British Brisket Burger <i>cheese, bacon, house slaw, baby gem, fries, melted onion relish</i> 14.50 <i>add fried egg 1.00</i>	Surf & Turf <i>7oz aged beef fillet, red king prawn tails, dirty fries, garlic & parsley butter</i> 27.50	Aged 8oz Rump Steak <i>mushroom mac 'n' cheese, bacon crumb, cos salad</i> 18.50
Sharing Platter (serves 2) <i>Fowey mussels with white wine sauce, red king prawn tails, whole Norfolk chicken, lamb kofta and a choice of 3 sides</i> 60.00		

THE MIDDLE

Crispy-Battered Haddock <i>chunky chips, minted peas, tartare sauce</i> 14.50	Roast River Test Trout Fillet, <i>mussels, white wine, cream chowder, sorrel, sea beets</i> 17.50	Crab Mac 'n' Cheese <i>shaved fennel salad, green goddess dressing</i> 16.50
Red Thai Butternut Curry <i>steamed Jasmine rice</i> 14.50	Steak & Ale Suet Pudding <i>buttered spring greens, champ</i> 14.00	Falafel Burger <i>house slaw, spiced avocado, herb dressing, sweet potato fries</i> 14.50 <i>add halloumi 1.50</i>

A BIT ON THE SIDE 3.50 each SAUCES 1.50 each	Sweet Potato Fries Mushroom Mac 'N' Cheese Thin /Dirty Fries Chunky Chips Buttery Mash Grilled Corn Cob Wilted Greens Rocket & Watercress Salad Garlic & Parsley Butter Gravy Brandy & Green Peppercorn Melted onion burger relish
---	---

SUNDAYS Served with roasted potatoes, spring greens, parsnips, Chantannay carrots, pan gravy		
Roast Beef <i>Yorkshire pudding</i> 18.50	Roasted Chicken <i>chipolata, sage & onion stuffing</i> 17.50	Slow-roasted Pork <i>apple sauce</i> 17.50
Sharing Platter (serves 2) <i>beef, chicken, pork, all the trimmings</i> 50.00		

THE END	
Chocolate & Orange Cheesecake	7.00
Dutch Apple Crumble Pie, custard	7.00
Sticky Banana Toffee Pudding	7.00
Brownie & Raspberry Parfait Sandwich	7.00
Profiterole, honeycomb ice cream, hot chocolate sauce	7.00
Pineapple Tart Tatin, rum & raisin ice cream	8.50
British Cheese Plate, oatcakes, grapes, chutney	3 for 8.00 5 for 12.00
Selection of ice cream & sorbets	6.00
Add a scoop of ice cream	2.00