

**Flat Breads & Hummus £4 for 2 people**

**Starters...**

**Red Lentil Dahl & Cauliflower Tempura**



*Coconut Cream, Topped with Crispy Onions*

**Sticky Soy, Ginger & Honey Chicken Wings**

*Topped with Spring Onion & Sesame Seeds served with Rainbow Slaw*

**Grilled Round Goats Cheese (on a crostini) & Red Chilli Jam**

*Cucumber and Cherry Tomato Salad*

**Crispy Whitebait**

*Roast Garlic Aioli, Mixed Salad*

**King Prawns in Tomato, Chilli, Lemon & Garlic Sauce**

*Rosemary & Sea Salt Focaccia to dip*

**The Main Event...**

**Pork Tenderloin wrapped in Parma Ham with a Calvados Jus**

*Gratin Potatoes, Apple Puree, Buttered Cabbage*

**Fillet of Hake with Chorizo & Kale**

*Celeriac Puree, Sautéed Potatoes, Herb Oil*

**Homemade Bridge Venison & Cranberry Burger**

*topped with Cornish Yarg, Red Onion Marmalade, Mayonnaise, Gherkins, Lettuce, Tomato served in a Brioche Bun, Chips, Rainbow Slaw*

**Fillet of Stone Bass with Crab Bisque**

*Gruyere Potato Cake, Buttered Leeks*

**Rump of Beef (served Pink) with Creamy Pepper Sauce**

*Slow Roasted Tomato, Field Mushroom, Chips, Mixed leaf Salad*

**Wild Mushroom Risotto**

*Truffle Oil, Parmesan Shavings, Toasted Pine Nuts, Watercress & Radish Salad*

**≈ 2 Courses £28pp (Starter/Main or Main/Dessert)**

**Or 3 Courses £34pp ≈**

*~Please make us aware of any allergies on reservation & on ordering. Our dishes are often easily adapted to suit a variety of dietary requirements~*

*Please be aware that our kitchen team are fewer in number than normal to allow for adequate social distancing, whilst we will try our best to accommodate alteration requests some things are not possible in busy times.*

*~Thank you for your understanding~*

**Dairy Free Menu (Milk Based Products)  
(Not Suitable for those with Egg Allergy)**

**Starters...**

**Red Lentil Dahl & Cauliflower Tempura**



*Coconut Cream, Topped with Crispy Onions*

**Sticky Soy, Ginger & Honey Chicken Wings**

*Topped with Spring Onion & Sesame Seeds served with Rainbow Slaw*

**Crispy Whitebait**

*Roast Garlic Aioli, Mixed Salad*

**King Prawns in Tomato, Chilli, Lemon & Garlic Sauce**

*Rosemary & Sea Salt Focaccia to dip*

**The Main Event...**

**Pork Tenderloin wrapped in Parma Ham with a Calvados Jus**

*Sautéed Potatoes, Apple Puree, Cabbage*

**Fillet of Hake with Chorizo & Kale**

*Sautéed Potatoes, Herb Oil*

**Homemade Bridge Venison & Cranberry Burger**

*topped with Red Onion Marmalade, Mayonnaise, Gherkins, Lettuce, Tomato served in a Vegan Bun, Chips, Rainbow Slaw*

**Rump of Beef** *(served Pink)*

*Slow Roasted Tomato, Field Mushroom, Chips, Mixed leaf Salad*

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## **Gluten Free Menu**

*(Please note our chips do not contain gluten but are cooked in the same fryer as items that do contain gluten. Please ask a member of staff if an alternative to chips is required)*

### **Starters...**

#### **Red Lentil Dahl**



*Coconut Cream, Topped with Crispy Onions*

#### **Sticky Soy, Ginger & Honey Chicken Wings**

*Topped with Spring Onion & Sesame Seeds served with Rainbow Slaw*

#### **Grilled Round Goats Cheese & Red Chilli Jam**

*Cucumber and Cherry Tomato Salad*

#### **King Prawns in Tomato, Chilli, Lemon & Garlic Sauce**

*Gluten Free Bread to dip*

### **The Main Event...**

#### **Pork Tenderloin wrapped in Parma Ham with a Calvados Jus**

*Gratin Potatoes, Apple Puree, Buttered Cabbage*

#### **Fillet of Hake with Chorizo & Kale**

*Celeriac Puree, Sautéed Potatoes, Herb Oil*

#### **Homemade Bridge Venison & Cranberry Burger**

*topped with Cornish Yarg, Red Onion Marmalade, Mayonnaise, Gherkins, Lettuce, Tomato served in a Gluten Free Bun, Chips, Rainbow Slaw*

#### **Fillet of Stone Bass with Crab Bisque**

*Sautéed Potatoes, Buttered Leeks*

#### **Rump of Beef *(served Pink)* with Creamy Pepper Sauce**

*Slow Roasted Tomato, Field Mushroom, Chips, Mixed leaf Salad*

#### **Wild Mushroom Risotto**

*Truffle Oil, Parmesan Shavings, Toasted Pine Nuts, Watercress & Radish Salad*

**≈ 2 Courses £28pp (Starter/Main or Main/Dessert)**

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## **Gluten & Dairy Free Menu**

***(Please note our chips do not contain gluten but are cooked in the same fryer as items that do contain gluten. Please ask a member of staff if an alternative to chips is required)***

### **Starters...**

#### **Red Lentil Dahl**



*Coconut Cream, Topped with Crispy Onions*

#### **Sticky Soy, Ginger & Honey Chicken Wings**

*Topped with Spring Onion & Sesame Seeds served with Rainbow Slaw*

#### **King Prawns in Tomato, Chilli, Lemon & Garlic Sauce**

*Gluten Free Bread to dip*

### **The Main Event...**

#### **Pork Tenderloin wrapped in Parma Ham with a Calvados Jus**

*Sautéed Potatoes, Apple Puree, Cabbage*

#### **Fillet of Hake with Chorizo & Kale**

*Sautéed Potatoes, Herb Oil*

#### **Homemade Bridge Venison & Cranberry Burger**

*topped with Red Onion Marmalade, Mayonnaise, Gherkins, Lettuce, Tomato served in a Gluten Free Bun, Chips, Rainbow Slaw*

#### **Rump of Beef** *(served Pink)*

*Slow Roasted Tomato, Field Mushroom, Chips, Mixed leaf Salad*

**≈ 2 Courses £28pp (Starter/Main or Main/Dessert)**

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