

Friday and Saturday Dinner Menu

Snacks

- Butternut & feta dip, *crostini* (v) £3.50
- Marinated olives, *chilli & garlic* (ve) (gf) £3.50
- Crusty sourdough bread, *salted butter* (v) £2.50

Starters

- Homemade soup, *crusty bread* (ve) (Please see blackboard or ask your server) £7.00
- Panko crumbed pressed pork belly, *winter mushrooms & soy ketchup* £9.25
- Roasted Heritage beetroot, *cashew cream, red sorrel & fresh horseradish* (ve) £7.95
- Chicken & smoked ham roulade, *homemade piccalilli, watercress* £8.95
- Severn & Wye smoked salmon, *Dolce Forno soda bread, chive crème fraiche* £10.50 🍴
- Slow cooked melting duck, *mandarin & cardamom puree, crushed pistachio* £9.50
- Fowey mussels, *shallot, garlic & parsley, white wine cream & crusty bread* £9.25 as a starter / £18.00 as a main course
- Honey glazed Golden Cross goats' cheese & fig salad, *bresaola, roasted chestnuts & pickled Roscoff onion* (gf) £8.25

Mains

- Today's market fish (please see blackboard or ask your server) 🍴
- Baked courgette, *Rose harissa spiced vegetables and tempeh, toasted sunflower seeds and rocket* (ve)(gf) £16.95
- ½ roast chicken, *celeriac & potato gratin, watercress & onion bread stuffing, thyme jus* £18.00
- Tarragon glazed lamb shank, *smoky tomatoes, mash & winter greens* (gf) £22.95
- Roast hake with spinach, *grilled Ratte, vine cherry tomatoes & Provencal sauce* (gf) £19.00 🍴
- Braised beef & local ale pie, *colcannon potatoes* £18.00
- Sichuan spiced aubergine & seasonal squash, *charred tofu, tahini dressing & pomegranate* (ve) (gf) £16.95
- 400g dry aged, Dingley Dell pork T-bone steak, *sautéed potatoes & greens, Brambly apple puree, mustard jus* £24.95
- Chef's pasta, *leafy salad* (please see blackboard or ask your server)(v) £8.25 as a starter / £16.95 as a main course
- Seared fillet of sea trout, *crushed potatoes with chorizo & saffron steamed clams* £22.50 🍴
- Dry aged Dedham Vale ribeye steak, *fried onions, big chips* £27.00
- choice of bearnaise or green peppercorn sauce*

Sides £3.95

- Big chips (v)
- New potatoes, *parsley butter* (v) (gf)
- Buttered greens and carrots (v) (gf)
- Mash (v) (gf)
- Leafy salad, *aged balsamic dressing* (ve) (gf)

Desserts £6.95

- Crumble of the day (v)
- Praline & Dark chocolate tart, *coco nib crumb, cinnamon Ice cream* (v)
- Pistachio and Amarena cherry trifle
- New York baked cheesecake, *mulled wine coulis, vanilla Ice cream* (v)
- Panettone bread and butter pudding (v)
- Butterscotch banoffeee Sundae (v)
- Selection of sorbets, *mango, raspberry and lemon* (ve) (gf)
- Selection of Jude's ice creams with sauces (v) (gf)
- Double chocolate* (v), *very vanilla* (v) and *strawberry* (v) with *chocolate sauce* (v), *berry coulis* (ve) or *salted caramel sauce* (v)
- Artisan cheese, *chutney, grapes & biscuits* £8.95

Please note a discretionary service charge of 10% will be added to your bill when items are consumed in the Restaurant or on the Restaurant Terrace. 100% of all gratuities are passed directly to the team members, which are supplementary to their salaries.

(v) Denotes suitable for vegetarians; (ve) denotes suitable for vegans; gluten free bread is available on request; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten' denoted by (gf). However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. 🍴 Denotes item may contain bones.

