



STARTERS

- Charred Mackerel, Golden Beetroot, Chicory, Dill Crème Fraiche 6.00
Braised Ox Cheek, Horseradish Mash, Pickled Shallots & Braising Juices 8.50
Charred Purple Sprouting Broccoli, Beetroot, Hazelnuts (vgn) 6.00
Butternut Squash Soup, Toast (v) 5.00

MAINS

- Beer Battered Coley, Minted Peas, Tartare Sauce, Chips 12.00
Daphne's Lamb Shepherd's Pie, Seasonal Greens 11.50
The Colonel Fawcett Cheese Burger & Chips 12.00
Roast Cod, Creamed Leeks, Cornish Mids, Cockles 16.00
Nut Crusted Salmon, Crab Bisque, Braised Fennel, Curly Kale 15.00
Fillet of Sea Bass, Spinach, New Potatoes, Caper Butter 12.00
8oz Onglet Steak, Roast Mushroom, Tomato, Chips, Bone Marrow Gravy 16.00
Tomato, Chickpea & Potato Curry, Mango Chutney (vgn) 10.00

SIDES & SNACKS

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| Hand Cut Chips, Aioli 3.50 | Seasonal Greens 3.50 |
| Black Pudding Scotch Egg 4.50 | Padron Peppers 5.00 |
| Fish Goujons, Tartare Sauce 4.00 | Confit Chicken, Almond & Stuffing Croquettes 5.00 |
| Marinated Anchovies, Toast 4.00 | Buttered New Potatoes 4.00 |
| Bread & Olives 3.50 | Cauliflower Cheese 5.00 |

DESSERTS

- Mons Cave Aged Cheese Board 12.00
Pomegranate Panna Cotta, Passionfruit Curd, Meringue 6.00
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.00
Steamed Treacle Sponge, Custard 6.00
Chocolate Delice, Walnut, Blood Orange, Yoghurt Sorbet 6.00

SERVICE NOT INCLUDED

For Full Information Regarding Allergens, Please Ask a Member of Staff