



APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Heritage sourdough, whipped fennel pollen butter v.	3.25
Petit lucques olives v.	3.50

STARTERS

Soup of the day, sourdough croutons v.	6.25
Chase gin cured salmon, apple, fennel, pickled kale	9.50
Portwood Farm asparagus and Newlyn crab salad	10.00
Rabbit terrine, apricot chutney, onion brioche	7.50
Salad of charred leeks, chicory, ash crème fraîche, hazelnuts, pickled red onion v.	6.50/13.50

MAINS

Celeriac, roasted leek and sweet potato Wellington, spinach, tamarind tomatoes <i>ve.</i>	15.50
Poached Cornish sole fillets, braised leeks, sorrel, potato fritters, lime butter sauce	17.50
Roast rib of Cornish beef, red wine gravy	18.50
Roast leg of Kent, marsh fed lamb, red wine gravy	16.00
Roast Norfolk chicken, lemon, garlic, thyme	16.00
<i>All roasts served with seasonal vegetables, roast potatoes, Yorkshire pudding</i>	
Children's choice of roast with all the trimmings	7.50

SIDES

Chips	4.50
Buttered new season beans v.	4.00
Cornish earlies v.	4.00
Green salad v.	4.25

DESSERTS & CHEESE

Brown sugar Pavlova, strawberries and passion fruit cream v.	6.50
Peach and raspberry clafoutis v.	6.50
Sticky toffee baked Alaska v.	6.50
Warm chocolate fondant, cherries in red wine v.	7.00
British cheese board	9.50
Norfolk White Lady, Dorset Blue Vinny, Duckett's aged Caerphilly, quince cheese, roasted grapes	

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,
PLEASE ASK A TEAM MEMBER FOR MORE DETAILS**

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.