



## 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
Chapel & Swan oak smoked salmon, whipped wasabi crème fraîche, fried capers	9.50
Spiced fish cake, Newlyn crab salad, mustard	9.00/15.00
Duck liver parfait, sourdough toast	7.50
Heritage beets, Blue Monday, pickled walnuts v.	6.50/13.50

## MAINS

Celeriac, roasted leek and sweet potato Wellington, spinach, tamarind tomatoes <i>ve.</i>	15.50
Cornish ray wing, caper, almond, cucumber, lemon butter	17.00
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 potato, Yorkshire pudding</i>	
Children's choice of roast with all the trimmings	7.50

## SIDES

Chips	4.50
Buttered kale tops v.	4.00
Jersey royals v.	4.00
Green salad v.	4.25

## DESSERTS & CHEESE

Bramley apple, apricot, nut crumble, custard v.	6.50
Chase gin posset, rhubarb, shortbread v.	6.50
Flourless chocolate cake, crushed raspberries, crème fraîche v.	6.50
Salted caramel ice cream, honeycomb v.	6.50
British cheese board	9.50
Hafod organic Cheddar, Baron Bigod, Blue Monday, 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.