

Served from 7.30pm

Last Orders: 9.30pm

A la Carte Menu

Head Chef – Jamie Cadman
Sous Chefs – Gemma Taylor and James Whaites

A formidable front line with different but complimentary talents, with Jamie heading up the kitchen for over twenty years. Thankfully his passion and enthusiasm for quality local produce continues to produce consistently good food, only occasionally being disrupted by his other great love, fast bikes. This is shared with James but thankfully Gemma has more sense.

The service we hope is timely, not too pompous and that you find the atmosphere relaxing.

If you have any food allergies or intolerances please check before ordering

Starters

A Warm Salad of Chicken Livers

Artichoke hearts, cherry tomatoes, herb croutons, savoury dressing
Seven Pounds and Seventy Five Pence

Seared King Scallops

Parsnip puree and crisps, pickled apple, piri salt
Ten Pounds

Home Cured Gravadlax of Wester Ross Salmon

Pickled cucumber, sweet dill dressing
Nine Pounds and Twenty Five Pence

Cornish Crab Cake

Pink grapefruit salad, dill mayonnaise
Eight Pounds and Fifty Pence

Salad of Mulled figs

Creamed goats cheese, walnuts, herb croutons, lambs lettuce, Cumberland dressing
Seven Pounds and Twenty Five Pence

Vine Tomato and Mozzarella Salad

Rocket pesto, balsamic dressing
Seven Pounds and Fifty Pence

Main Courses

Char- grilled 8oz Fillet of Local Beef

Roast shallot, flat mushrooms, slow roast tomatoes and tarragon butter

Twenty Seven Pounds

Roast Rib of Beef for Two

Served pink and carved at your table, with flat mushrooms, slow roast tomatoes, onion rings and hand-cut chips

Forty Six Pounds

Roast Rack of Salt Marsh Lamb

Crushed minted peas, rosemary tomatoes, lemon and mint jelly

Twenty One Pounds and Fifty Pence

Market Fish

Only the best and freshest selected by the Head Chef, which will be advised on the day

Market Price

Grilled Pork Loin Chop

Black pudding bon-bons, savoy cabbage and mustard seed potato cake, parsnip puree and apple sauce

Nineteen Pounds

Roast Sweet Potato

Pumpkin seeds, spinach, spiced lentils and coconut rice

Fifteen Pounds

Buttered New Potatoes

Spinach

Crushed New Potatoes

Fine Beans, Grain Mustard Butter

Side Salad

Hand cut Chips

All side dishes are Two Pounds and Ninety Five Pence

Puddings of the Day

A constantly changing selection of wholesome, traditional and sometimes nursery-like puddings and home made ice creams

Six Pounds

Cheeses

Special hand made cheeses from Britain and Ireland, carefully selected and matured
(A selection of three cheeses)

Eight Pounds and Fifty Pence

Coffee

Our own blend of the finest Arabica beans, brewed in a cafetière
with homemade fudge and chocolates

Three Pounds and Twenty Five Pence