

October Menu

2 courses £24 | 3 courses £28

While You Wait

Marinated Olives gf/vg £4.50

Marinated Anchovies gf £4.00

Oyster, shallot minogrette gf £4.25

Marinated Seafood gf £5.00

Starters

Celeriac & Pickled wild mushroom soup

Smoked Kipper Pate, Gentleman's relish, sage emmer sourdough

Blue cheese & grape, Autumn leaves salad

Confit Shropshire Chicken thigh, sunflower seed satay

Mains

Steamed Fowey Mussels, sea vegetables, white wine brown butter

Pearl barley, beetroot, girolle & miso risotto (v)

Braised short rib, clotted cream mash & gravy

Hake tail, sprout gremolata, garlic potatoes, samphire

Pudding

Bramley apple & fig, gingerbread crumble & custard (v)

Clawsons Blue Stilton, crackers & quince jelly (vg)

Blood Orange, Cinnamon Syllabub

To Finish

Espresso Martini £12.0 | Bakewell Tart 0.0 £10.5 | Picante £12.5

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)