BAR & KITCHEN

DINNER MENU

FOR THE TABLE

Marinated olives - £4

Mixed Trealy Farm charcuterie plate - £12

Home made focaccia - £4

SEASONAL MENU

Our chefs have created these three dishes to celebrate beetroot season & showcase the variety of this beautiful ingredient

Heritage beetroot risotto, crème fraiche & thyme (v) - £6

Chicken breast with herby black pudding stuffing, heritage beetroot salad - £15

Beetroot velvet cake, orange sauce - £7

STARTERS

Soup of the day, sourdough (v) - £6
Chicken liver parfait, red onion marmalade, toast - £7
Baked aubergine & parmesan gratin (v) - £6
Sea bass ceviche, pickled vegetables, citrus dressing - £7
Peppered beef carpaccio roast onion puree, quail egg, bitter leaf, parmesan, truffle oil - £8
Butternut squash tortellini, ricotta & spinach cream, herb salad (v) - £7

MAIN COURSE

Rabbit loin stuffed with wild mushrooms, prosciutto, potato rosti, wilted spinach, rabbit jus - £15

Braised pork cheek ravioli, crispy pig ears, baby leeks, brown sage butter - £14

Cauliflower cheese risotto, parmesan crisps (v) - £14

Pan fried duck breast, beetroot & horseradish purée, heritage carrots, orange & balsamic glaze - £16

Lamb rump with a hazelnut crumb, mixed wild mushroom risotto, minted jus - £16
28 day aged rib eye, Portobello mushroom, hand cut chips, béarnaise sauce - £23
Grilled plaice off the bone, samphire & sea herb salad, brown shrimp & caper butter - £16

SIDES

Truffled mac 'n' cheese - £4

Baked dumplings - £4

Cauliflower cheese - £4

Fries - £4

Seasonal vegetables - £4

DESSERTS

Chocolate & pistachio soufflé, chocolate ice cream - £7

Winter berry panna cotta - £6

White chocolate tart, cocoa mascarpone - £6

Apple crumble cheesecake - £6

Chocolate & coffee tiramisu, coffee sauce - £6

Selection of three ice creams - £4.50

EXPRESS LUNCH DEAL £15 - MONDAY TO FRIDAY ANY MAIN & TEA OR COFFEE