JANUARY



BAR SNACKS

Crispy squid with aioli (Gf)	£6
Houmous, olives & garlic flatbread \bigcirc	£6
STARTERS & SHARING BOARD	
Seasonal soup & crusty bread 🔍	£6.5
Torched goat's cheese, roasted pumpkin & beets, pomegranate jewels & crunchy dukkah 🔍	£8
Steamed Cornish mussels, lemongrass, coconut, ginger, lime, chilli & coriander with crusty bread	£8.5
Chicken liver parfait & plum chutney	£8.5
Rosemary & garlic baked camembert, seasonal chutney & crusty bread 🔍	£15

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.



MAINS

Beer battered haddock, chips, minted pea puree & tarta	are sauce (Gf)	£16	
Prime grilled short rib burger with smoked bacon, cheddar cheese, house relish & skin on fries			
Roast corn fed chicken breast, colcannon, wild mushrooms & red wine jus			
Grilled aubergine, field mushroom & Chimmichurri burger, tomato relish with skin on fries \textcircled{e} Add halloumi + £2 \overrightarrow{V}			
Cumberland sausages & mash, seasonal greens & onion gravy			
Steamed Cornish mussels, lemongrass, coconut, ginger, lime, chilli & coriander with fries			
10oz prime Ribeye served with chips, herb grilled mushroom, roasted shallot £26.5 & your choice of sauce; peppercorn or garlic & parsley butter ©f			
Classic fish pie with salmon, cod, smoked haddock, king prawns & mussels topped with buttery mash, served with seasonal greens			
Red lentil moussaka with seasonal greens (ve) (Gf)		£14	
SIDES			
Colcannon mash (Gf) £4	Buttered leeks & greens Gf £4		
Truffle & parmesan fries (Gf) £4	Chunky chips (V) (Ve) (Gf) £4		
DESSE	ERTS		
DESSE Sticky toffee pudding, salted toffee sauce & vanilla ice		£7	
	cream (Gf)	£7 £6.5	
Sticky toffee pudding, salted toffee sauce & vanilla ice	cream Gf fruits Gf		