



DINNER MENU

6pm until 10.30pm

Starters

Soup of the day, sour dough bread	£5.50
Smoked eel, celeriac and beetroot remoulade	£7.50
Char-grilled peppers, anchovies, capers, olive oil	£6.50/£12.50
Salsify, poached pear and walnut salad	£6.50
Crispy oriental duck, watercress and bean shoot salad, chilli jam	£7
Crayfish and sweet corn beignets, pea shoots, crisp pancetta, wholegrain crème fraîche	£7
Jerusalem artichoke, sautéed mushrooms, Ragstone goats cheese	£7

Mains

Braised lamb shoulder, fondant potato, roasted shallots, pea purée, tarragon jus	£15.50
Grilled thyme and roasted garlic polenta, wild asparagus, poached duck egg, Parmesan	£13.50
Seared saddle and confit leg of rabbit, broad beans and peas, parsnip, sage butter	£15.50
Pan fried hake fillet, salsify, confit fennel, dry sherry sauce	£15.50
Corn-fed Suffolk chicken breast, spring vegetables, pink fir potatoes, herb butter sauce	£14.50
Butternut squash, pine nut and rosemary Wellington, creamed potato, purple sprouting broccoli, wholegrain cream sauce	£13
Whole grilled megrim sole, artichoke, black olives, pine nuts, parsley and tomato	£14.50
Char-grilled 28 day aged Angus rib-eye steak, hand cut chips, roasted vine tomatoes	
beer battered onion rings, garlic butter or pink peppercorn sauce	£19.50

Sides

Hand cut chips, spinach, mixed leaf salad, minted new potatoes, steamed vegetables of the day	£3.50
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Today's ales

Sharp's brewery – 6 Hop IPA 3.8% “6 varieties of hops are used in total, including a variety grown in Cornwall by the Eden Project. This combination gives the beer a real hoppy punch to the aroma and flavour, supported and balanced by a sweet body, and a dry, bitter and lingering finish.”

Greene King Brewery – Black Lion 3.6% " We create the hoppy aroma and flavour using two varieties of English hop – Challenger and First Gold. Our brewers adds the hops to the copper by hand, just as we've always done, and by blending in pale, crystal and black malts he balances the hops with the richness of the malts."

Twickenham Brewery – Summer Gold 4.1% “Hoppy golden ale. A wonderful flavourful beer with a refreshing hoppy bite and delicate citrus aroma with possibly a touch of tangerine”

All our meat can be traced from farm to fork.

All our fish is from sustainable sources.

Please advise us of any food allergies & we will do our best to accommodate them.
A discretionary 12.5% service charge will be added to your bill (in table served areas only)

Join us every Sunday from 7.30pm for our ever popular quiz!