



**LUNCH SET MENU – MONDAY - SATURDAY**  
**2 Courses 15.00 | 3 Courses 20.00**

**Butternut squash, chilli & coconut soup**  
*minted yoghurt chilli jam crusty bread [V]*

**Warm salt-baked sweet potato & herb quinoa salad [V]**  
*beets seeded crackers harissa yoghurt*

**Pressed chicken & black pudding**  
*beer-pickled onions toasted corn mayonnaise sourdough*



**Dolce Gorgonzola & casarecce pasta**  
*rocket honey-candied pecans crisp sage [V]*

**Confit leg of Loomswood Farm duck**  
*red cabbage sauerkraut creamed potatoes maple-cured bacon*

**Gilbey's fish & chips, tartare sauce**  
*Panko-crumbed Cornish cod skin-on fries peas-three-ways*  
*[triple-cooked chips 1.50 supplement]*

**Cornish mussels in white wine & parsley**  
*crusty bread & fries*



**Sticky toffee & date pudding**  
*vanilla ice cream honeycomb butterscotch sauce*

**Duo of Sorbets**  
*apricot blackcurrant coconut*

**Duo of Ice Creams**  
*vanilla pistachio chocolate swirl*

**Affogato al caffè**  
*espresso coffee vanilla ice cream hazelnut & raisin biscotti*

**Duo of British artisan cheeses [3.00 supplement]**  
*fruit chutney & biscuits*

**Beauvale Blue**, past. cow's milk, Notts  
**Hafod Organic Cheddar** unpast. cow's milk W. Wales

**SIDES 4.00**

*red cabbage sauerkraut buttered cabbage*  
*mixed leaf, fennel & cucumber salad*  
*roasted carrots & nigella seeds*  
*fries creamy mash hand-cut chips 4.75*

Come and try our  
**EVENING SET MENU**  
**2 Courses 20.00 | 3 Courses 25.00**  
Monday – Thursday Evening from 6.30



## LUNCHTIME BRASSERIE MENU

### STARTERS | SMALL PLATES

BUTTERNUT SQUASH, CHILLI & COCONUT SOUP **7.95 [V]**  
*minted yoghurt chilli jam crusty bread*

WHIPPED WILD MUSHROOM PARFAIT **9.95 [V]**  
*soused girolles chicory mushroom-glazed pastry*

CORNISH MUSSELS IN WHITE WINE & PARSLEY **9.50**  
*crusty bread*

CRUMBED DILL-CURED CORNISH MACKEREL **9.95**  
*warm potato salad horseradish beetroot*

CITRUS-CURED LOCH DUART SALMON **11.95**  
*sea vegetables cucumber dill salad cream*

KATAIFI-COATED PRAWN & CRISPY SQUID **12.95**  
*pickled fennel bacon crumb lemon wasabi mayonnaise*

PRESSED CHICKEN & BLACK PUDDING **9.95**  
*beer-pickled onions toasted corn mayonnaise sourdough*

DUCK LIVER PARFAIT BRÛLÉE & KUMQUAT COMPOTE **10.95**  
*cornichons rosemary & raisin toast*

### MAINS | LARGE PLATES

#### VEGETARIAN

SALT-BAKED SWEET POTATO & HERB QUINOA SALAD **12.50 [V]**  
*beetroot seeded cracker harissa yoghurt*

DOLCE GORGONZOLA & CASARECCE PASTA **14.50 [V]**  
*rocket honey-candied pecans crisp sage*

SAUTÉED CHICKPEA POLENTA **14.50 [Vegan]**  
*spiced beetroot & coconut quinoa whipped coconut yoghurt*

#### FISH & SEAFOOD

GILBEY'S FISH & CHIPS, TARTARE SAUCE **14.50** (*hand-cut chips 1.50 supplement*)  
*Panko-crumbed Cornish cod skin-on fries peas-three-ways*

CORNISH MUSSELS IN WHITE WINE & PARSLEY **14.50**  
*crusty bread fries*

PAVÉ OF CORNISH COD **19.95**  
*caramelised parsnip purée white beans cavolo nero burnt sage butter*

#### MEAT

CONFIT LEG OF LOOMSWOOD FARM DUCK **14.50**  
*red cabbage sauerkraut creamed potatoes crisp maple-cured bacon*

BELLY OF SUFFOLK PORK, DUMPLING & CRACKLING **19.95**  
*white radish strands bok choy spiced apple purée jus*

28 DAY DRY-AGED STEAKS **4oz Hanger 14.50 8oz Hanger 25.75 10oz Sirloin on the bone 29.75**  
*hand-cut chips OR fries baked hay mayonnaise & chimichurri sauce watercress salad*