



APPETIZERS

Olives, artichokes and gherkins *£3.50*

Artisan sourdough, tomato butter *£1.50*

STARTERS & SALADS

Roasted red pepper and marjoram soup (v) *£5.95*

Poached English asparagus, soft poached Burford brown, truffle hollandaise (v) *£8.95*

Potted shrimps, spiced butter, fennel slaw, crispy bread *£7.50*

Vine urban tomatoes, green tomatoes, gazpacho puree, rocket (vg) small *£6.50* /large *£10.95*

Cos lettuce, home smoked chicken, anchovies, parmesan croutons, garlic dressing small *£6.95*/large *£11.25*

MAIN PLATES

Devonshire lamb Burger, spiced relish, pickles, beetroot slaw, salt & vinegar chips *£12.50*
(add bacon, cheese, onion, *£1.00 each*)

Roast duck breast, confit spring roll, plums, bok choy, honey sesame jus *£17.50*

Cornish crab mac'n'cheese, crab bisque, grapefruit fennel slaw, basil crumb *£16.95*

Baked beetroot, candy beetroot, pearl barley ,olive crumb, goats cheese fritter (v) *£12.95*

London Pride battered Cornish cod loin, triple cooked chips, crushed peas, *£16.00*

SIDES

Hispi cabbage | Jersey Royals | Tomato salad | Fine beans |Triple cooked chips *£3.50 each*

DESSERTS

Selection of homemade ice creams and sorbets *£5.50*

St Clements posset, Yorkshire rhubarb *£5.50*

British cheese from small farms, artisan crackers & quince jelly *£9.95*

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask to speak to the manager or call us at 02073165580.