



TO START Marinated Nocellara, Gaeta & Cerignola olives, sun-blushed tomatoes / ve 4.5
Rosemary & garlic Focaccia / ve 4.5
Pigs in blankets, honey & mustard glaze 5.0

STARTERS Soup of the day / vga 7.5
Crispy squid, chilli, spring onion, aioli 9.5
King prawns, garlic chilli parsley butter, focaccia 10.5
Halloumi fries, cornflake crumb, hot sauce, lemon mayo 8.5
Native scallops, pea purée, chorizo crumb 13.0
Red pepper hummus, pomegranate, roasted hazelnut, coriander, flatbread / ve 7.50

MAIN COURSES Beer-battered fish & triple-cooked chips, North Sea haddock, pea puree, tartare sauce 17.5
Prawn & Crayfish tortelloni, lobster bisque, monk's beards, chilli 19.5
8oz sirloin steak, triple-cooked chips, slow roast tomato, portobello mushroom, watercress 27.5
Roast Petershead cod, chorizo & crushed potato, samphire, aioli 22.0
Traditional English pork sausages, mashed potato, onion gravy, watercress 17.5
Chuck & rib burger, brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries 17.5
Wild mushroom risotto, parsley, truffle oil, toasted hazelnut, parmesan / vga 16.0

SIDES Triple cooked chips / ve 5.0
Truffle and Parmesan fries 6.0
Buttered baby potatoes, chives / ve 5.0
Fries / ve 5.0
Mashed potato / v 5.0
Creamed Hispi cabbage / v5.0

DESSERT Sticky toffee, toffee sauce, honey comb ice cream / v 8.0
Chocolate brownie, chocolate sauce, vanilla ice cream / v 8.0
Marshfield Farm ice cream 5.5
Marshfield Farm sorbet 5.5