



## To start

Lemon & thyme infused olives 3.50 (VE)

Bread board - warm sourdough boule with butter 4.25 (V)

## Sharers

To Share - Rosemary & garlic Camembert, baked in sourdough with celery 14.00 (V)

To Share - The Continental Board - Camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, olives & 'nduja sausage 28.00

## Starters

Devon crab on toasted sourdough with avocado 7.75

Pea & ham soup with pumpkin seeds, crème fraîche & toasted sourdough 6.25

Smoked Scottish salmon with sourdough, crème fraîche & capers 8.25

Pan-fried king prawns & chorizo on toasted sourdough 6.50

White balsamic & tomato tarte tatin on olive & rocket salad 6.25 (VE)

Ham hock, pea & wild garlic terrine with golden beetroot piccalilli & Melba toast 6.25

Fried squid with a sweet chilli glaze 6.50

## Mains

Steak & smoked Cheddar pie, roasted roots & cabbage wedge with red wine jus 14.00 (A)

Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce & ketchup (large- add £2.50) 14.95 (A)

Spiced tofu in a tomato & chickpea stew with mint & coriander 13.00 (VE)

Seared tuna on carrot & courgette ribbons, red pepper, pumpkin seeds, chickpeas & avocado 13.50

Homemade salmon, cod & prawn fishcakes on a bouillabaisse sauce, buttered cavolo nero, leeks & crispy samphire 13.50 (A)

Rolled lemon sole fillet, herb risotto, fire-roasted peppers & chargrilled asparagus 18.50 (A)

Breaded chicken schnitzel, baby kale, tomato salad, fries & roast chicken mayo 12.50

Pan-roasted lamb rump & pulled shoulder pie, green beans, leeks with red wine jus 17.00 (A)

Mushroom risotto with pecorino & pumpkin seeds 13.00 (A,V)

Handmade bacon & cheese British beef burger in a brioche bun with gherkin & fries (add a patty for 3.00) 14.50

Sausage & mash - Cherry Orchard Farm sausages, spring onion mash, crispy onions & red wine jus 13.50 (A)

28-day aged rib-eye steak with horseradish butter, triple-cooked chips & watercress 22.00

## Sides

Watercress & shaved cheese salad 4.00

Triple-cooked chips 3.50

Fries 3.50

Side salad 4.00

Side of veg 4.00

## Desserts

Salted honey tart with fresh cream & caramel sauce 6.50

Warm chocolate brownie with hazelnut ice cream 6.50 (V,N)

Ice cream - three scoops of hazelnut, chocolate or vanilla 4.00 (V,N)

Chantilly cream-filled profiteroles with caramel sauce 6.50 (V)

British cheese plate - Taw Valley Cheddar & Garstang Blue with savoury biscuits, apple & fig chutney, celery & grapes 8.50 (V,N)

Sticky toffee pudding with vanilla ice cream 6.50 (V,N)