

Dinner Menu



Snacks

Perelló Gordal Picante olives	4.5
Sourdough, crisp bread, salted butter	5
Deep fried pickles, blue cheese	8
Whitebait	8.5
Scotch egg	9
Cod cheeks, curry sauce	9.5
Rock oysters	3.5 ea

Starters

Roast cauliflower and carraway soup, 'cheese' scone (<i>pb</i>)	9.5
Leeks vinaigrette, soft hen's egg, mushroom toast	10.5
Chicken and black pudding terrine, roast apple	11
Quail Kyiv, Waldorf slaw	12.5
Chopped beef, horseradish	13
Half pint of prawns, mayo	9.5
Smoked trout rilette, crumpet, radish, capers	10.5
Monkfish scampi, gribiche	11

Mains

Artichoke risotto, woodland mushrooms (<i>pb</i>)	21
Celeriac and Tunworth pie, creamed leeks	22.5
Fish and chips, mushy peas, tartare sauce	22
Fowey Bay mussels, pub chips	26
Whole sole, samphire, crayfish and dill butter sauce	29
Cheeseburger, bacon dripping, chips	22.5
Chicken, lardons, chanterelles, bread sauce	23
Confit duck leg, Toulouse sausage, white beans	24
Venison suet pudding, cabbage	29
Hanger steak, Swiss chard	32
Beef brisket and bone marrow pie for two	56

Sides

King cabbage / Roast squash, curds, seeds	5
Garlic and parmesan mash / Pub chips	
Butterhead lettuce, shallots, lemon	

Desserts

Cherry and almond trifle (<i>pb</i>)	9
Honey crème caramel, Yorkshire rhubarb	9
Sticky toffee pudding, clotted cream	9
Baked chocolate pot, salted caramel, honeycomb	9
Quickes Mature Cheddar, Eccles cake	11.5
Apple tarte tatin for two, ice cream, custard	18

A discretionary service charge of 12.5% will be added to your bill, which goes directly to the team.

If we have failed to wow you, please let us know immediately; we will remove the service charge and make every effort to redeem ourselves.

All prices are inclusive of VAT. Game dishes may contain shot. Please inform us of any allergens and ask to speak to a manager for allergen advice.