

MENU

Starter

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| Chef's soup of the day, chargrilled sourdough bread (v) | £5.50 |
| Ox tongue terrine, pickled girolles, caper dressing | £5.95 |
| Grilled mackerel, heritage beetroot ceviche, cucumber tartare | £6.50 |
| Spring pea and Stilton soufflé, chilled pea and mint soup, watercress & radish salad (v) | £6.25 |
| Grilled asparagus, crispy hen's egg, black pepper hollandaise, Parmesan crisp | £6.95 |

Main Course

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| Duo of lamb, wilted greens, fondant potato, rosemary scented lamb jus | £16.95 |
| Rack of pork, wild garlic potato purée, seasonal vegetables, black pudding bon bon, apple sauce | £14.95 |
| Grilled megrim sole, crushed Jersey Royals, sea vegetables, coriander salsa, lemon oil | £15.95 |
| Confit chicken supreme, sweetcorn purée, braised spring onions, leek sauce | £14.95 |
| Butternut squash risotto, crispy sage, toasted pumpkin seeds (v) | £13.50 |
| Spinach linguine, mint pesto, sprouting broccoli, goats' cheese, pine nuts (v) | £13.95 |

Side Orders

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| Spring vegetables | £4.50 |
| Triple cooked chips with red wine vinegar sea salt | £4.50 |
| Side salad | £3.95 |

Dessert

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| Duo of rhubarb, elderflower sorbet, ginger syrup | £6.75 |
| Salted caramel brûlée, vanilla and raspberry shortbread | £6.75 |
| Lemon tart, nectarine compote, mascarpone ice cream | £6.75 |
| Selection of homemade ice cream and sorbet | £6.50 |
| Local cheese board, biscuits, fruit chutney, celery and grapes | £7.50 |

Allergen information

Our kitchen uses a variety of ingredients, including nuts.
For all allergen information please ask your server.
(V) – vegetarian.

We are unable to accept tips but if you would like to show your appreciation for the food, service and experience please make a donation towards the work of The Clink Charity using the envelopes provided or text CLNK33 and the amount £5, £10, £20, etc. to 70070.