

MENU

Starter

Chef's soup of the day, chargrilled sourdough bread (v)	£5.75
Crab ravioli, bisque reduction, wilted spinach, lemon oil	£6.95
Heritage tomato salad, balsamic gel, cucumber sorbet (ve)	£6.25
Guinea fowl and ham hock ballotine, piccalilli, Melba toast	£6.25
Tuna niçoise salad: rare tuna, soft quail egg, tempura anchovies, black olive tapenade	£6.95

Main Course

Roast breast and leg of chicken, sweet potato rosti, seasonal vegetables, chasseur sauce	£14.95
Striploin of beef, braised shin, pomme fondant, cauliflower purée, roasted shallots, bordelaise jus	£16.95
Grilled fillet of sea bass, summer bean fricassee, tempura prawn, roasted new potatoes, dill cream sauce	£15.95
Pan-fried sea trout, turned saffron potatoes, wilted rainbow chard, seaweed butter sauce	£14.95
Stuffed courgette flowers, curried hummus, textures of cauliflower (ve)	£13.95
Ratatouille tian, tomato consommé broth, basil crisps (v)	£13.95

Side Orders

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

Dessert

Raspberry millefeuille	£6.95
A collection of strawberries, clotted cream ice cream	£6.75
Chocolate fondant, summer berry ice cream, sherbet	£6.95
Local cheese board, crudités, chutney and biscuits	£7.50
A selection of homemade ice cream and sorbet	£6.50

Allergen information

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

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.