

MENU

Starter

Chefs soup of the day, sourdough bread (v)	£5.75
Smoked haddock Scotch egg, celery root remoulade	£6.50
Pigeon, black pudding, smoked bacon lardon salad, poached quails egg	£7.25
Fig and gorgonzola tart tatin, fennel slaw, candied walnuts (v)	£6.50
Rabbit and duck terrine, smoked apple relish, crostini, watercress and juniper salad	£6.95

Main Course

Slow cooked lamb pot pie, lamb cutlet, celeriac mash, glazed carrots, kale, redcurrant jus	£17.95
Pan roast breast of chicken, mini Kiev, pomme anna, seasonal vegetables, thyme sauce	£15.50
Broad bean risotto, beurre noisette, toasted cashews, sage crisps (v)	£15.50
Grilled fillet of Turbot parsley and wild mushroom cream, crushed purple potato, samphire	£17.95
Squash and marrow cannelloni, spinach cream, roast heritage beetroot, wild rocket (v)	£15.50
Pan roast supreme of hake, potato rosti, crayfish butter, pickled girolles	£16.50

Side Orders

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

Dessert

Trio of cherry- Bakewell, cherry and ginger sorbet, cherry mousse	£6.95
Vanilla poached pear, chocolate soil, sorbet, fruit pastels	£6.95
A collection of chocolate, damson ripple ice cream	£6.75
Local cheese board, crudités, chutney and biscuits (v)	£7.95
A selection of homemade ice creams and sorbets (v)	£6.25

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.