

MENU

Starter

Soup of the day, homemade sourdough bread (v)	£5.75
Beetroot and maple cured salmon sashimi, pickled horseradish, fried capers	£7.95
Seafood terrine, pickled cucumber ribbons, dill oil, crostini	£6.95
Smoked duck and blood orange salad, hazelnut oil, bramble jelly	£7.25
Mushroom, truffle and potato croquette, leek cream, wild rocket (v)	£6.50

Main Course

Roast tenderloin of pork wrapped in prosciutto, black pudding mash, rainbow chard, apple gel, sage jus	£15.95
Celeriac and goats cheese raviolo, sage and celery butter, walnut pesto, celeriac crisps (v)	£15.50
Haunch of venison, herb polenta, heritage carrots, chilli and chocolate sauce	£17.95
Poached chicken ballotine, stuffed with chestnut and chicken mousse, lentils, salsify and chicken crackling	£15.95
Pan-roast fillet of sea bream, tomato and seafood linguine, lemon oil	£16.50

Dessert

Caramel custard tart, coffee and mascarpone ice cream, pecan crunch	£6.95
Ginger cheesecake, warm orange and winter berry compote, ginger and orange tuile	£6.75
Apple charlotte, toffee Anglaise and vanilla bean ice cream	£6.50
Selection of local cheeses, chutney, grapes and crackers	£7.95
Selection of homemade ice creams and sorbets	£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.