



PRE

- Halloumi, sour cream, pomegranate, mint and coriander **6.5**
- (v) Rosemary and tomato focaccia, extra virgin olive oil and saba **5**
- Mixed olives **4**
- Hummus, garlic and chilli flatbread **5**
- Pork crackling sticks, apple sauce **4**

STARTERS

- Chicken, chilli and ginger dumpling, kombu broth, lightly pickled vegetables **9**
- Edamame, crab and spinach velouté, shaved fennel (can be (v)) **8**
- Pan roasted scallops, pea and mint puree, pea brule, bacon shards **12**
- Warm beetroot braised octopus salad, chickpeas, cucumber and fennel **8**
- Guinea fowl roulade, mushroom duxelle, sautéed wild mushrooms and pearl barley, spiced red wine syrup **9**
- (v) Roasted cauliflower, cauliflower kimchi and pickled raisins **8**
- Spiced salmon and crab fishcake, tomato and chilli jam, watercress salad **8**

MAINS

- Chicken breast with bacon crumb, sage and onion suet pudding, thyme cream, bacon and chicken lollipop **19**
- Pork cutlet, braised pork cheek, chorizo ratatouille, sweet potato and chive mash **19**
- (v) Celeriac, wild mushroom & cavalo nero open lasagne, porcini cream sauce and maple roasted carrots **17**
- Fish molee: smoked haddock, mussels, salmon, cod cheeks and samphire served with warm paprika bread **19**
- (v) Portobello mushroom Kiev, garlic bechamel, sautéed chicory, garlic pan de sel **17**
- Lamb rump, smoked aubergine, creme fraiche, dukkha cous cous and pomegranate **21**
- Pan fried sea trout, smoked fish and banga sauce, shrimp and peppercorn oil, eba bread **19**
- Guinness braised short rib, crispy oyster, gremolata, buttermilk, walnuts, pomme puree **21**
- Pan fried chicken breast, orange and tarragon cream, chive potato dumplings, sauteed oyster mushrooms **19**
- Beef, mushroom & stilton beef dripping short crust pie, chips, or new potatoes **18**
- Market fish of the day in Spitfire ale batter, chips, smashed peas, lemon, and tartar **16.5**
- The Sun burger, Cornish Jack, smoked pancetta, salad, brioche bun, sauce, pickles, and fries **16.5**

DESSERTS

- Blood orange and Italian meringue tart **7.5**
- Chocolate marquis, chocolate crumb, pistachio tuille, candied pistachio **8**
- Rhubarb cobbler, ginger and lime anglaise **7.5**
- Trio of filled bao buns; white chocolate; cherry, lemon and almond, green tea ice cream **8**
- Chocolate and redcurrant brownie, raspberries & double chocolate ice cream **8**
- (v) Cheese board for one, quince jelly, pickled pears, toasted walnuts, crackers & celery **9**
- (v) (ve) Selection of ice creams, ask for today's flavours

Our children's menu is smaller portions of the above menu.

Minimum waiting time for some items is +30mins. Written allergen information is available on request. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present, which means we cannot 100% stop contamination. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability.