Open Kitchen -

Please note we are a cashless venue

	Sta	rlers	
Cornish Fishcakes	10	Grilled Sourdough (V)	6
Saffron tartare sauce, pickled cucumber, lemon		Whipped butter, roasted garlic oil, smoked salt	
Italian Burrata *	12.5	Rope Grown Cornish Mussels * 12.5/	19
Blood orange, kale and super seed pesto, baby gem lettt sourdough croutons ど early harvest olive oil	ace,	Melted leeks, nduja sausage and parsley served with toasted sourdough	
Dingley Dell Pork & Potato Hash (MC)	14	Roasted Butternut Squash Soup * •	7.5
Fried duck egg, wholegrain mustard & cider sauce		Lemongrass, red chilli and coconut, coriander crème frâche, toasted peanuts served with toasted sourdough	
	- M	ring	
Pan-roasted Cornish Sea-bream (gf)	19	Corn-fed Chicken Kiev (MC)	19
Slow cooked ratatouille, pine nut $\ensuremath{\mathcal{E}}$ basil pesto, black tapenade	olive	Stuffed with garlic and parsley butter, mashed potato, wild mushroom fricassee $\ensuremath{\mathcal{C}}$ sage jus	
Rib Cap Bacon Cheeseburger *	18	Dedham Vale Sirloin Steak *	36
lettuce, black pepper mayo, sauerkraut, red onion, bee tomato and triple cooked chips	f	Grilled romano peppers, butterhead lettuce, aged parmesan chimichurri, triple cooked chips	,
Ras el Hanout Spiced Lamb Shank	22	Caramalised Greek Halloumi	16
Israeli couscous, roasted tomatoes, Greek yogurt, salte $\ensuremath{\mathcal{C}}$ herbs	ed almonds	Dukkah spiced honey, cracked wheat with rose harissa, dresedamame beans & ruby grapefruit	ssed
Tempura of Dayboat Haddock	18.5	Curried Cauliflower & Cashew Nut Pie (Ve)	18
Minted mushy peas, crispy lovage, saffron tartare sauce triple cooked chips	e and	Katsu curry sauce, tenderstem broccoli, pickled vegetables	
	_ <	ides —	
Fries	5.5	Glazed Carrots & Fresh Herbs	5.5
Triple Cooked Chips	6	Mashed Potatoes	5.5
Tenderstem Broccoli & smoked salt	5.5		

\* = Can be made gf
• = Can be made ve
All our food waste is composted on site in our 24 hour commercial composting machine.

(MC)= Members Choice 50% off Please ask your server if you'd like to take a peek inside

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens.

If you suffer from a life-threatening allergy, please make a manager aware of this.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request