



## SMALL PLATES & STARTERS

Trio of rock oysters 7  
*Fresh lemon & shallot vinaigrette*

Beef carpaccio 8.50  
*Rocket and parmesan*

Chilled soup of the day 5 (v)

Chorizo scotch egg 6.5  
*Saffron aioli*

Salt & Pepper squid 7  
*Chilli jam and baby gem*

Goat's cheese and fig tart 7 (v)

Vegetable pakoras 6 (vg)  
*Spicy lentil dhal, coriander and tomato salad*

Artisan bread board 3.5  
*Extra virgin olive oil with balsamic vinegar*

## OYSTERS

FRESH ROCK OYSTERS  
AVAILABLE DAILY

## SPECIALS

SEE OUR BLACKBOARDS  
FOR DAILY SEASONAL SPECIALS

## MAINS

Rainbow trout En papillote 14.95  
*Sea vegetables, new potatoes with a lemon and white wine sauce*

Chef's pie of the day 14.50  
*Homemade pie, buttered jersey royals, seasonal vegetables*

Corn fed chicken breast 15.50  
*Wild mushrooms, baby leeks, chicken jus*

Saddle of lamb 16.95  
*Crushed jersey royals, peas and feta*

Beer-battered fish & chips 13.95  
*Badger Ale-battered atlantic cod, triple cooked hand-cut chips, peas & tartare sauce*

8oz Sirloin steak 21.95  
*Hand-cut chips, grilled portobello mushrooms with a red wine jus and garlic butter*

Cauliflower cous cous salad (vg) 12.95  
*Flaked almonds, sultanas, coriander and pomegranate dressing*

House beef burger 13.95  
*Seasoned 8oz beef burger, crispy bacon, mild cheddar, gem lettuce, beefsteak tomato & homemade burger sauce, served in a brioche bun with french fries or salad*

Spinach and ricotta ravioli 12.95 (v)  
*brown butter and sage*

Caeser salad 11.95  
*Romaine lettuce, bacon, anchovies, croutons, soft boiled egg, parmesan*  
*Add chicken +2*

## SIDES

Truffle & parmesan fries 4.5

House salad 3.5

Skinny fries 3.5

Garlic green beans 3.5

New potato salad 4