

ASK YOUR SERVER FOR OUR SEASONAL SPECIALS

NIBBLES

OLIVES (V/GF)	£5
LEMON & CONFIT GARLIC HUMMUS (V/GF*) Grilled flat bread	£5
HOMEMADE ROSEMARY FOCACCIA Olive oil and balsamic vinegar	£5
CHEESE & ONION BEIGNETS (VG)	£5
Honey, parmesan	
BOQUERONES	£5
Lemon, dill	

SMALL PLATES

SMOKED SALMON (GF*/DF*) Chive cream cheese, pickles and rye bread	£8
SALT AND PEPPER SQUID (DF) Soft shell taco, Asian slaw and lime mayo	£8
PARMESAN AND HERB ARANCINI (V) Tomato and basil sauce, garlic aioli	£8
SOUP OF THE DAY (VG*/DF*/GF*) Rosemary focaccia	£8
MIXED BEETROOT SALAD (VG*/DF*) Crumbled goats cheese, vegetable crisps, red onion marmalade	£8
BUTTER MILK FRIED CHICKEN (GF*) Pickled vegetables, chili	£9

SIDES

ONION RINGS	£6
FRIES	£4
CHUNKY CHIPS	£4
HERB & BUTTER NEW POTATOES	£4
BROCCOLI	£4
SIDE SALAD	£4
GARLIC BREAD	£4

FROM THE SEA

PAN SEARED HAKE FILLET (GF/DF*) Olive oil mash, sea vegetables and smoked cockle butter sauce	£24
BEER BATTERED FISH AND CHIPS (DF*) Mushy peas, chip shop curry sauce and tartar <i>(We donate £1 from every dish sold to The Wave Project!*)</i>	£19
1KG OF CORNISH MUSSELS (GF) White wine and cream sauce, spring onions, house bread	£22

FROM THE FARM

SLOW COOKED BEEF RAGU (GF*/DF*) Pappardelle pasta topped with parmesan and pangrattato	£18
6OZ WESTCOUNTRY BEEF BURGER (GF*/DF*) Burger bun, Emmental cheese, pickled red onion, burger sauce and slaw	£18.50
8OZ SIRLOIN STEAK (DF*/GF) Peppercorn butter, fries, rocket and tomato salad <i>(£7.50pp supplement for inclusive diners)</i>	£28
PAN ROASTED CHICKEN BREAST (DF*/GF) Potato fondant, braised hispy cabbage, sautéed wild mushrooms and jus	£22

FROM THE FIELD

BUTTERNUT SQUASH AND SWEET POTATO TAGINE (VG/GF*) Couscous, coconut yogurt and pickled red onion	£17
BROCCOLI AND BLUE CHEESE TART (V) Waldorf salad and bitter leaves	£16
SWEET CHILLI AND SOY STIR FRY Egg noodles, bok choy, sweet peppers, spring onion and toasted seeds <i>ADD CRISPY CHICKEN £5 ADD SALMON £5 ADD HALLOUMI £5</i>	£16

DESSERTS & CHEESE

TIRAMISU Whipped mascarpone cheese, chocolate and masala	£8
TRIPLE CHOCOLATE BROWNIE (GF) Chocolate sauce, clotted cream or ice cream	£8
VANILLA PANNA COTTA (GF) Honeycomb, mixed berry compote	£8
APPLE CRUMBLE Bramley apple, cinnamon, oat crumble topping with custard	£8
CHEF'S TRIO CHEESE BOARD Chutney, grapes and crackers	£12
ICE CREAM AND SORBET SELECTION One Scoop - £3 Two Scoops - £5 Three Scoops - £6.5 Belgium Chocolate, Clotted Cream Vanilla (VG*) Coconut (VG) Salted Caramel, Strawberry, Blood orange sorbet (VG) Lemon sorbet (VG)	

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area. Vegan desserts available, please ask your server.

A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian (VG) - Vegan (VG*) - Vegan Option Available (GF) - Gluten Free (GF*) - Gluten Free Option Available (DF) - Dairy Free (DF*) - Dairy Free Option Available



*We are proud to be supporting The Wave Project, a charity providing mental health services to children and young people through their NHS-prescribed Surf Therapy courses.