

To Share

Rosemary & cranberry fougasse bread, confit garlic dip £7.25 (V)

Manzanilla olives £5.50 (V)(GF)(VG)

Warm ciabatta, smoked cods roe, caviar £8.95 (GFO)

Starters

Whisky cured sea trout, root vegetable slaw, caraway crisp breads £13 (GFO)(DF)

Twice baked smoked applewood cheese souffle, spinach, perry cream £12 (V)

Pumpkin, sage, chestnut arancini, brown butter & hazelnut mayo £12 (V)(N)

Chicken liver parfait, rum & raisin chutney, pancetta brioche £12 (GFO)

Cornish crab cake, green onion risotto, prawn & orange bisque £14 (SF)

Mains

Chicken, boulangère potatoes, sprouts, chestnuts, pancetta, cranberries £23 (GF)(DFO)

Hake, Lyonnaise potatoes, samphire, red wine sauce £25 (DFO)(GF)

8oz Fillet steak, hand cut chips, watercress, portabello mushroom, red wine & shallot butter
£35 (DFO)(GF)

Shallot tart tatin, goats cheese, creamy mash, spinach, artichoke, chestnut butter sauce
£22 (V)(NFO)(GFO)

Halibut, wild mushroom, salsify, confit garlic mash, brown shrimps, chicken butter
£32 (SF)(GF)(DFO)

Desserts

Baked apple, Swedish gingerbread, orange & mascarpone ice cream £9.25 (V)(GFO)

Single origin Huila chocolate tart, hazelnut praline, espresso ice cream, £9.25 (V)(NFO)

Fig crème brulee, cinnamon shortbread £9.25 (V)(GFO)

Black cherry souffle, vanilla crème anglaise, chocolate ice cream £12 (V)(GF)

Edie's cheese selection £12 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VG) vegan
(VGO) vegan option (S) sesame (DF) dairy free
(VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)

Set Menu

2 course £29

3 course £35

Wednesday, Friday & Saturday (12pm – 2pm)

Wednesday & Thursday (6pm – 6.45pm)

The set menu is also available for pre booked parties of 7 people or more at all times

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Rosemary & cranberry fougasse bread, confit garlic dip £7.25 (V)

Manzanilla olives £5.50 (V)(GF)(VG)

Warm ciabatta, smoked cods roe, caviar £8.95 (GFO)

Starters

Whisky cured sea trout, root vegetable slaw, caraway crisp breads (GFO)(DF)

Pumpkin, sage, chestnut arancini, brown butter & hazelnut mayo (V)(N)

Chicken liver parfait, rum & raisin chutney, pancetta brioche (GFO)

Mains

Chicken, boulangère potatoes, sprouts, chestnuts, pancetta, cranberries (GF)(DFO)

Hake, Lyonnaise potatoes, samphire, red wine sauce (DFO)(GF)

Shallot tart tatin, goats cheese, creamy mash, spinach, artichoke, chestnut butter sauce (V)(NFO)(GFO)

Desserts

Baked apple, Swedish gingerbread, orange & mascarpone ice cream (V)(GFO)

Single origin Huila chocolate tart, hazelnut praline, espresso ice cream (V)(NFO)

Fig crème brulee, cinnamon shortbread (V)(GFO)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VE) vegan (VGO) vegan option (S) sesame (DF) dairy free (VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)