



### **Starters**

Soup of the day (V) 6.5

King Prawn Skagen on Toasted Brioche, Trout Roe, Lemon Dill 9

Fillet of Beef Carpaccio, Pickled Shallots, Kohlrabi & Horseradish Remoulade, Parmesan, Caper Berries 10

Twice Baked Black Bomber Mature Cheddar Soufflé, Watercress, Hazelnut and Vegetarian Parmesan Salad, Herb Pesto (v) 8.5

Cold Seafood Plate- White Guernsey Crab Meat, Prawns, Local Oyster, Smoked Salmon, Marinated Octopus, Shallot Vinegar, Lemon 10 (GF) (DF)

Aubergine Fritters, Cashew and Chili Spiced Kale Crisps, Toasted Pine Nuts (V) (s) 7 (m) 14 (DF)

Local White Crab Meat Salad, Beetroot and Apple Slaw, Pickled Gooseberry & Elderflower Ketchup, Fennel Meringues, Watercress 10 (GF)

Moules with White Wine, Shallots, Garlic, Parsley (s) 7.50 (m) 15 (GF) (DF)

Seared Scallops, Black Pudding Croquettes, Parsnip, Pear, Caper Berries (S) 9 (m) 18 (GF) (DF)

Guernsey Oysters, Shallot Vinegar, Lemon 6 for 9.50 or 12 for 19 (GF) (DF)

Wild Mushrooms, Garlic & Jerusalem Artichokes on Toasted Sourdough, Crispy Local Duck Egg, Pea Foam 9

### **Mains**

Hot Seafood Platter- Crayfish Beignets, Mussels, Tiger Prawns, Scallops in Garlic Butter or Citrus Butter 25 (GF) (DF)

Loin of Venison, Fondant Potatoes, Beetroot, Cavolo Nero, Pickled Blackberry Jus 28

Ras El Hanout & Pine Nut Crumbed Lamb Fillet, Lamb Chop, Parmesan & Polenta cake, Smoked Aubergine Puree, Harissa Spiced Courgette, Tomato, Jus 27 (GF) (DF)

Smoked Haddock and Wholegrain Mustard Fish Cake, Rainbow Chard, New Potatoes, Soft Poached Hens Egg, Smoked Pancetta & Hazelnut Hollandaise 18

Chateaubriand for 2 served with Béarnaise or Peppercorn, Hand Cut Chips, Sweet Potatoes or Fries, Seasonal Greens, Onion Rings 62 (GF) (DF)

Aged Fillet of Beef, Sticky Beef Cheek, Potato & Beetroot Terrine, Chargrilled Oyster Mushroom, Greens, Roasted Onion & Thyme Puree, Jus 28 (GF) (DF)

Herb Gnocchi, Wild Mushrooms, Halloumi, Kale, Cashew Nuts, Vegetarian Parmesan (V) 15

Thai Chicken Salad, Bean Sprouts, Water Chestnuts, Pickled Fennel, Roasted Peanut Dressing 16 (GF) (DF)

Poached Fillet and Herb Crumbed Fillet of Turbot, Roasted Jerusalem Artichokes, Chestnut & Parmentier Potatoes, White Onion & Garlic Velouté, Exmoor Caviar, Crispy Sage 20 (GF) (DF)

Fillet of Monkfish, Root Vegetable Ratatouille, Saffron Fondant Potato, Sea Vegetables, Clams, Provencal Fish & Chorizo Foam 21 (GF) (DF)

### **Sides**

Green Beans with Shallots 4      Buttered Spinach 4      Sautéed local Greens 4      Garlic Fries 4

Sweet Potato Fries 4.5      Hand Cut Chips 4.5      Mashed Potato 4      New Potatoes 4.5

Mixed Salad with Lemon Dressing 3.5      Home Baked Bread 3      French Fries 4