

## Starters

Stoke Edith Asparagus with Verzon House Sweet Wine Vinaigrette	£8.50
Twice Baked Montgomery Cheddar Cheese Soufflé with Caramelised Garlic	£9.00
Country Style Rabbit Terrine with Smoked Middle White Bacon, Vintage Cider, Piccalilli on Toasted Truffle Brioche	£9.50
Terrine of Cornish Crab and Wye Valley Smoked Salmon, Toasted Brioche	£10.50
Chargrilled Local Wood Pigeon, Clonakilty Black Pudding and Crispy Bacon Salad	£10.50
Terrine of Confit Madgetts Farm Free Range Duck and Smoked Foie Gras Pickled Pear and Hazelnut Salad	£10.50
Seared Hand-Dived Cornish Scallops, Pea Puree and Sicilian Aubergine Caponata	£11.50

## Mains

Butternut Squash and Sage Risotto with Aged Shaved Parmesan (v)	£17.50
Free Range Poussin cooked under a brick with Herbs de Provence, 'Gone Wrong' Potatoes and Peperonata	£19.50
Caramelised Ballotine of Gloucester Old Spot Pork Belly and Roast Loin With Wholegrain Mustard Creamed Potato and Granny Smith Apple Sauce	£19.50
Bouillabaisse of Shellfish, Pan Fried Seabass, Cornish Haddock, Skate Wing, Crab Ravioli and Saffron Potatoes.	£22.50
Honey and Thyme Roasted Breast of Madgetts Farm Free Range Duck, Braised Red Cabbage, Caramelised Shallots and Borlotti Bean Cassoulet	£22.50
Double Lamb Cutlets Marinated in Sweet Herbs, Braised Shoulder, Dauphinois Potato, Baby Asparagus and Ratatouille	£22.50
10oz Herefordshire Ribeye Steak, Roasted Tomatoes, French Fried Onions and Triple Cooked Big Chips	£23.50

## Side Dishes

£3.85 each

Braised Red Cabbage  
 Gratin Dauphinois  
 "Gone Wrong" Potatoes  
 French Fries

Mixed Salad House Vinaigrette  
 Tomato and Shallot Salad  
 Triple Fried Chips