

## Starters

Cioppino - a hearty fish soup with mussels, prawns and fennel £8

Whole baked Camembert to share, rosemary and truffle oil, honey and toasted ciabatta  $\pounds$  10

Beef carpaccio, rocket, Parmesan and lemon dressing £7.50

Avocado, mango and tomato salad, lime and chilli oil, toasted cumin seeds  $\pounds 7$ 

## Mains

Pork shoulder, cider and artichoke stew, dill mash, sautéed chard £14

Wild mushrooms and blue cheese gnocchi bake, steamed tender broccoli and greens  $\pounds$  13.

Medium rare onglet steak platter to share, dauphinoise potatoes, bordelaise sauce, vine on tomatoes and green salad  $\pounds 30$ 

Grilled fresh line caught Cornish mackerel, new potatoes, sun-blushed tomato, basil and samphire dressing  $\pounds$  14

Chargrilled celeriac steak, red wine braised Puy lentils, walnut and caper dressing and kale  $\pounds$  13

## Desserts

Double chocolate and peanut butter tart, clotted cream £7

Vegan passion fruit mousse, orange shortbread £7

British cheese plate to share, apple chutney, artisan thins and grapes £ 15

Homemade baci di dama (lady's kisses) biscuits with a coffee of your choice £5



