

Available

Wednesday- Friday 12-2.30pm, 5-6.30pm Saturdays 12-2.30pm

Set Menu

to start

Sautéed Gressingham duck hearts, lardons, apple & celeriac GF /DF

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Cornish sardines stuffed with spinach, lemon & parmesan GF

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Katy Rodger's Crowdie cheese & girolle ravioli, mushroom broth,
pickled Summer vegetables V

to follow

Rabbit kidney & braised leg lasagne, girolles

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Pan-seared North Sea plaice, sautéed squid, fondant potatoes,
tomato & caper dressing GF

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Courgette & basil risotto GF/ V /VGN

to finish

Blacketyside Farm strawberry bavarois, strawberries, consommé GF/V

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Blacketyside Farm blueberry tart, lemon curd, vanilla ice cream

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Trio of British & French cheese *(Supp. £5.00)* GF

3 Courses - £21.50

4 Courses (Including cheese) £29.50