

LUNCH & DINNER

MENU

Amuse

HOMEMADE BREAD **£5**

Whipped Herb Butter

TRUFFLE BRULEE **£6**

Asparagus Foam, Parmesan

OLIVES **£4**

Starters

SOUP DU JOUR **£8.50**

Homemade Bread

PORTWOOD ASPARAGUS **£9**

Bacon, Shallot, Dijon & Soft Hens Egg

WILD GARLIC & GOATS **£8.50**

CHEESE TART

TEMPURA TIGER PRAWNS **£9.50**

Aioli, Burnt Lemon

Mains

STEAK & ALE PIE **£19**

Buttery Mash, Hispy Cabbage, Wherry Jus

ALE BATTERED HADDOCK **£18**

Triple Cooked Chips, Proper Tartar, Pea Puree

SPICED LAMB BURGER **£19**

Mint yoghurt, Lime Pickled Cucumber, Feta,
Triple Cooked Chips

SMOKED CHICKEN CAESAR **£18**

Soft Hens Egg, Parmesan, Garlic Croutons

BBO CHICKEN **£23**
BALLOTINE

Mozzarella Beignets, Bourbon Jus, Charred Corn

PAN SEARED SEA BREAM **£24**

Pesto Mash, Portwood Asparagus, Crispy Basil

WILD GARLIC, NETTLE **£17**
RISOTTO

Nettle & Watercress Bahji

Pre-Dessert

RASPBERRY SORBET **£5**

Cells & Rosewater Meringue

Dessert

DEATH BY CHOCOLATE **£9**

Salted Caramel & Honeycomb

TONKA BEAN & **£8**

CARAMEL CHEESECAKE

Caramel Ice cream, Toasted Marzipan

ICE CREAM & SORBETS **£7**

Ask for our selection

Cheese

SELECTION OF ARTISAN **£14**
CHEESES

Frozen Grapes, Sticky Toffee Chutney,
Sourdough Crackers