

# APRIL

## MENU

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### Amuse

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HOMEMADE BREAD **£5**  
Whipped herb butter

GOATS CHEESE & SAGE  
BEIGNETS **£6**

OLIVES **£4**

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### Starters

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SOUP DU JOUR **£8.50**  
Homemade Bread

PORTWOOD ASPARAGUS **£9**  
Bacon, Shallot, Dijon & Soft Hens Egg

SMOKED DAPPLE & LEEK  
TARLET **£8.50**  
Burnt apple

TEMPURA TIGER PRAWNS **£9.50**  
Aioli, burnt lemon

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### Mains

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STEAK & ALE PIE **£19.00**  
Buttery mash, kale, Wherry jus

ALE BATTERED HADDOCK **£18.00**  
Triple cooked chips, proper tartar, pea puree

GRAVES RIBEYE **£33.00**  
Heritage tomato, wild mushroom, crispy  
onions, triple cooked chips

SMOKED CHICKEN CAESAR **£20.00**  
Soft hens egg, parmesan, garlic croutons

SMOKED BRISKET  
BURGER **£19.00**

Monteray, frickles, triple cooked chips, slaw

PAN SEARED SEA BREAM **£24.00**  
Red pepper sauce, pomme sable, roasted  
pepper

PEA & MINT RISOTTO **£17.00**  
Pea fritters, feta

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### Pre-Dessert

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RHUBARB, GINGER & GIN  
SORBET **£5.00**  
Rhubarb crisp

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### Dessert

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DEATH BY CHOCOLATE **£9.50**  
Salted caramel & honeycomb

BANOFFEE CHEESECAKE **£8.50**  
Brulee banana, spiced rum ice cream

RUM & ROSEWATER  
PINEAPPLE **£8.50**  
White chocolate sorbet, pistachio, tempered  
white chocolate

ICE CREAM & SORBETS **£7.00**  
Ask for our selection

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### Cheese

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SELECTION OF ARTISAN  
CHEESES **£14.00**  
frozen grapes, sticky toffee chutney,  
sourdough crackers