



S T A R T E R S

- Pea & lamb soup 5.00
- Spinach & courgette soup 5.00
- Herring, potato & watercress salad 6.00
- Salt duck & pickled prunes 7.00
- Razor clams, parsley crust 7.00
- Two terrines, pickles & toast 7.00
- Warm smoked eel sandwich, red onion pickle 7.50
- Cured sea trout, cucumber & dill salad 8.00

M A I N S

- Polenta, squash, onion, goat's curd, coriander chutney & bread crumbs 12.50
- Onglet, watercress, pickled walnuts & horseradish cream 15.00
- Whole grilled bream, parsley, olive & anchovy salad 16.00
- Skate, capers & black butter 16.00
- Brill, artichokes & gremolada 17.00
- Rump of venison, pickled prunes & crabapple jelly 17.50
- Whole lemon sole, garlic & parsley butter 18.00
- Roast lamb chops (Elwy Valley), girolles, garlic & parsley 19.50
- Grouse & co. 22.00

S I D E S

- Vegetables, leaf salad 4.00

D E S S E R T

- Coffee ice cream, biscuits & chocolate sauce 5.00
- Pistachio cake, peaches, strawberries & cream 5.00
- Cobnut meringue, poached pear & chocolate sauce 5.50
- Chocolate brownie, fudge sauce & ice cream 5.50
- Almond tart, plums and Jersey cream 5.50
- St.Emilion au chocolat 6.00
- A plate of British cheese, quince & oatcakes 8.50 (or 3.00 each)

A discretionary 12.5% service charge will be added to your bill. All prices include Vat at 20%