

Starters

Soup and Homemade Bread of the Day £4.50

Asparagus Tartlet, Soft Boiled Quails Egg with a Hollandaise Sauce £5.50

Crab and Dill Fritters, with a Cucumber and Radish Salsa £5.50

Buckwheat Pancake Gratin, stuffed with Mushrooms and Spinach with/without pulled Ham-Hock £5.50

Smoked Mackerel and Horseradish Pate, Pickled Fennel Salad with Toasted Sourdough £5.50

'Jolly Board' for Sharing - Ham-Hock Terrine, Scotch Egg with Mustard Mayo, Pickled Vegetables, Padrone Peppers, Courgette Crisps, Homemade Bread, and Breaded 'Turner' Cheese. £12.00

'The Grill'

Steaks- Triple Cooked Chips, Onion Rings, Warm Heritage Tomato Salad and Sauces (Horseradish butter, Bernaise Sauce, Wild Garlic and Shallot Butter, Peppercorn Sauce). £?

Glazed 'Jacobs Ladder' of Beef, Baked New Potatoes and Mustard Slaw £16.50

Lamb Burger, with Pickled Vegetable, Coriander Mayo and Triple Cooked Chips £12.00

'The Sea'

'House' Beer-battered fillet of Whiting, Triple Cooked Chips, Mushy Peas and Tartar Sauce £9.50

Smoked Haddock and Pea Kedgeree with a soft Poached Egg £11.50

'Off the Hook' Catch of the day - see Specials blackboard.

'The Land'

Braised Pork Cheeks with a Herb and Mustard Crust, Turnip Purée, English Chard with a Aspalls Cider Jelly £14.00

Rolled Lamb Breast with Apricot Stuffing, Wilted Spinach and Toasted Pine Nuts, Chargrilled Aubergine with a lamb reduction £14.00

1/2 Roasted Poussin, marinated with Lemon and Thyme, Boulangere Potatoes, Cabbage and Crispy Lardons £13.00

Spinach, Potato and Montgomery Cheddar Pie with Buttered Greens £10.50

Desserts

Rhubarb and Custard Tart, with Chantilly Cream £5.50

Layered Gooseberry Fool £5.00

Milk Chocolate Pot with a Shortbread Biscuit and Homemade salted Fudge £6.00

Caramelised Nectarines Tarte tatin with Homemade Vanilla Ice-cream £5.50

Selection of Cheeses ?