

## Nibbles

<b>Half Pint of Scampi £8</b> Tartare Sauce	<b>House Cured Fennel Salami £8</b> Cornichons	<b>Salt &amp; Pepper Squid £8</b> Sweet Chilli Mayo	<b>Cauliflower Cheese Croquette £6</b> Onion Puree	<b>House Focaccia &amp; Olives £8</b> Olive Oil & Balsamic
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## To Start

<b>Summer Vegetable Bruschetta £10</b> (Ve, GF Available) Goats Curd, Pickled Girolle Mushroom, Summer Vegetables	<b>Tuna Tostadas £14</b> Ponzo Dressing, Wasabi Emulsion, Toasted Sesame, Pickled Ginger, Lime	<b>Beef Carpaccio £14 or</b> <b>Tomato Carpaccio £10 (GF, VE Available)</b> Black Garlic Mayo, Roasted Red Pepper, Marinated Artichokes, Rocket, Aged Parmesan
<b>Cornish Crab Tartlet £14</b> Toasted Almond, Golden Sultanas Curry Mayo	<b>Fowey Moules Mariniere £10</b> <b>As Main £21 (French Fries) (GF Available)</b> White Wine, Garlic, Shallot & Cream	<b>Green Curry Prawn Toast £10</b> Gochujang Mayo, White Cabbage Slaw

## Mains

<b>Summer Vegetable &amp; Mushroom Gnocchi £19</b> (GF, Ve Available) Summer Vegetables, Wild Mushroom & Aged Parmesan	<b>Belted Galloway Beef Burger £21</b> <i>Vegetarian Burger Available (£18) (GF Available)</i> Chorizo, Emmental Cheese, Black Garlic Mayo, Beef Tomato, House Pickles, House Salad & French Fries
<b>Grilled Monkfish on the Bone £28</b> Fregola Salad, Tomato, Cucumber, Kalamata Olive with Harissa, Tahini & Yogurt Dressing	<b>8oz Belted Galloway Ribeye Steak £36 (GF)</b> Green Bean & Summer Tomato, Chimichurri & French Fries
<b>Thai Duck Leg Confit £24</b> Green Curry Sauce, Egg Noodles, Pak Choi & Baby Corn	<b>Girolle &amp; Pancetta Tagliatelle £20 (V, GF Available)</b> Handmade Tagliatelle, Confit Garlic, Lemon, Aged Parmesan & House Salad
<b>Fosse Meadow Chicken Schnitzel £24</b> Kohlrabi, Ceaser Salad & Anchovy Dressing	<b>Duo of Launde Lamb £28</b> Lamb Rump, Slow Braised Lamb Croquette, Pearl Barley Risotto, Minted Pea Puree, Pickled Red Cabbage & Jus
<b>Pan Seared Fish of the Day £23 (GF)</b> Tomato and Butter Sauce, Roasted New Potatoes, Girolle Mushrooms, Charred Corn & Samphire	<b>Seafood Bouillabaisse £25 (GF Available)</b> Fish of the Day, King Prawns, Mussels, Saffron Potatoes, Confit Garlic Aioli, Crostini

## On the Side £5

<b>Caeser Salad with Anchovy Dressing</b>	<b>Charred Tender stem Broccoli, Chill &amp; Garlic</b>
<b>Skinny Fries or Hand Cut Chips</b> Add Parmesan & Truffle Oil £1	<b>Roasted New Potatoes</b> <b>Shaved Parmesan</b>

Ve: Vegan

V: Vegetarian

GF: Gluten Free

NB: Fries and Hand Cut Chips are cooked in a fryer where gluten may be present.  
Although dishes can be made without nuts there are nuts present in the kitchen.  
Please advise us on any dietary requirements.

