



STARTERS

WILD GARLIC SOUP

treacle soda bread

CHICKEN AND LEEK TERRINE

piccalilli, croute & herb oil

KARMA GIN CURED SALMON

pickled cucumber, dill & capers

CHARRED FENNEL AND POMMEGRANATE

quinoa & orange salad

MAINS

ROAST SIRLOIN OF BEEF

Warwickshire pudding & gravy

ROAST LEG OF LAMB

mint jelly & gravy

GRILLED PLAICE

Jersey royal potatoes, samphire, lemon & caper parsley butter

GARDEN PEA RISOTTO

mint & feta

All our main courses are served with seasonal vegetables and roast potatoes

DESSERTS

APPLE & RHUBARB CRUMBLE

custard

LEMON TART

meringue, raspberry sorbet & berry coulis

STICKY TOFFEE PUDDING

Scilly salted toffee sauce & vanilla ice cream

BANOFFEE PIE

caramalised bananas, chocolate ice cream

2 COURSES £27 • 3 COURSES £34

A discretionary 10% service charge will be added to your final bill.