



### Starters

Cured Brill with Citrus Fruits and Fennel Dressing £18

St Enodoc Asparagus, Chive Beurre Blanc £14

Baked Oysters with Parsley, Lemon and Roasted Garlic Butter £19

Cured Venison with Beetroot, Parmesan, Hazelnuts and Mustard Dressing £17

### Main Course

Grilled Hake with Crab Potatoes, Spring Onions, Basil and Saffron Aioli £34

Paprika Roast Chicken with Beans and Ham, Roasted Red Pepper Relish £32

Tandoori Monkfish, Spiced Lentils, Kachumber Salad, Coriander Yoghurt £39

Bass with Confit Potato, Bacon, Mushroom, Green Sauce £36

### Desserts and Cheese

“Gola Rainforest 70%” Chocolate Choux Bun £16

New Season Rhubarb Mess £15

Bramley Apple Sorbet with Mint Granita £10

Vanilla Ice Cream with Butterscotch Sauce and Almonds £10

Tunworth and Perl Las with Crackers and Chutney £14

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### Sunday Roasts

Roasted Rump Cap of Beef with Yorkshire Pudding and Horseradish £35

Roasted Chicken with Wild Garlic Stuffing £32

Roasted Monkfish wrapped in Bacon, Red Wine Tartare Dressing £35

*All roasts served with Roasted Potatoes, Seasonal Greens, Carrot and Swede, Cauliflower Cheese*

*SAMPLE*