

## Roast

Celeriac soup with truffle oil 5.50

Crab bisque 6.00

Chicken & chorizo rillettes with fig compote & toast 7.00

Marinated mozzarella, heritage tomato salad & grilled foccacia with basil 7.50

Pickled anchovy, black olive, green bean, piquillo pepper & egg salad with alioli 7.00

Moules marinier 7.50/14.50 (with chips)

Dressed Cornish crab on toast 7.50

Steamed King prawns with lemon and mayonnaise 8.50

Steak tartar 8.50/16.00 (with chips & salad)

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Slow-roast shoulder of pork with potatoes roasted in duck fat, carrots, savoy cabbage, gravy & apple chilli & sage jelly 15.50

Roast tranche of plaice with pink fur potatoes, cavlo nero, chilli, garlic & anchovy 16.50

Roast leg of lamb with potatoes roasted in duck fat, carrots, savoy cabbage, gravy & mint jelly 14.50

Courgette, Roquefort, girolles & tomato pie with endive & pine nut salad 12.50

Deep-fried line-caught cod in beer batter with chips & tartare sauce 13.00

Roast sirloin of 28 day aged 'longhorn' beef with potatoes roasted in duck fat, carrots, savoy cabbage, Yorkshire pudding & gravy 16.50

Provençal fish stew with octopus, mussels, mullet & king prawns 16.50

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New potatoes/purple sprouting broccoli 4.00   Chips 3.50   Secretts farm salad leaves 4.25

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Apple & peach crumble with vanilla custard 6.00

Dark chocolate torte with hazelnut sauce & crème fraiche 5.50

Jersey cream rice pudding with raspberry compote 4.75

Sticky toffee pudding with banana ice cream 5.50

Selection of home-made ice cream & sorbet 4.75

'La Fromagerie' cheese 3.50 per cheese

*Lincolnshire poacher, cow's milk   Brie de fougeru, cow's milk   Roquefort, sheep's milk*

*All menu items may contain traces of nuts.*

*A discretionary service charge of 12.5% will be added to tables of 6 or more.*