



Local Daily Specials

Wild Mushrooms,
Crispy Duck Egg ,Truffle & Tarragon Aioli - 8.95

Seared Grey Mullet Fillet 'A la Plancha'
Puy Lentils, Roast Tomato & Salsa Verde - 15.95

Herb Crusted Cod Loin
With Garlic Mash, Buttered Courgettes & Rocket Pesto -16.95

Wood Grilled West Country Monkfish Tail
Seaweed Crushed New Potatoes, Wilted Chard
& Lemon Butter Sauce - 16.95

Seared Norwegian Halibut Fillet 'A la Plancha'
Sautéed Potatoes, Roasted Cherry Tomatoes, Crispy Leeks
& Salsa Verde - 21.50

Brown Sugar Meringue Nest
Cardamom Cream & Vanilla Poached Pear -6.95

Upcoming Events

Liberty Wine Dinner 'Taste Of Spain' 26th September
'Game' Liberty Wine Dinner 14th November



Local's Set Price Menu
Friday 21st September
(until 7pm)

Cauiflower Soup

with Cheddar Beignets

Chicken, Pork & Apricot Terrine

Pickled Cucumber & Toasted Focaccia

Smoked Mackerel

Apple, Radish & Frisee with Horseradish Cream

Confit Duck Leg

Creamy Mash & Red Cabbage with Red Wine & Cherry Sauce

Seared Scotch Hake Fillet 'A la Plancha'

Puy Lentils, Wilted Chard & Salsa Verde

Mushroom & Feta Fritters

With Escalivada & Crispy Potato Strings

Chef's Warm Cake of the Day

With Clotted Cream

Warm American Pancakes

With Chocolate Sauce & Vanilla Ice Cream

Sherri's Mom's Cheesecake

With Toffee Sauce & Praline

Two Courses - 14.95/ 3 Courses - 17.95