



Local Daily Specials

Steamed Clams

With Aspall's Cyder & Fennel - 8.25

Torn Buratta,

Heirloom Tomatoes, Baby Beetroot, Roasted Red Onion
& Basil Salad - 8.95

Wood Grilled New Season Local Asparagus

Truffle Mayo, Pea, Radish & Peashoot Salad
With Shallot Dressing -9.50

Seared Scotch Cod Fillet

With New Potatoes, Braised Baby Gem, Peas & Mint - 15.50

Wood Grilled Local Skate Wing

With Sea Weed Butter, Hand Cut Fries & Mixed Leaves - 17.95

Slow Roasted Dingley Dell Pork Belly Stuffed with Fennel, Chilli and Garlic

with Canilinni Beans -14.50

Warm Almond & Hazelnut Cake

With Toffee Sauce & Vanilla Ice Cream -5.95

Four Handmade Sea Salt Caramels - 4.95

Upcoming Events

Celebrate Cinco de Mayo - Sunday 5th May 2019
Speak to staff for more information!



Local's Set Price Menu Monday 15th April

Pea & Asparagus Soup
With Shaved Asparagus
Chicken, Pork & Apricot Terrine
With House Chutney & Toasted Focaccia
Sweet Cured Smoked Salmon
With Frissee, Apple & Horseradish

oOo

Roasted Suffolk Pork Loin
With Wild Garlic Mash, Curly Kale
and Aspalls Cyder Sauce
Seared Brixham Hake Fillet
Served with Sautéed Potatoes, Courgettes and Salsa Rossa
Roasted Spiced Cauliflower
With Freekeh 'Pilaf', Almonds, Golden Raisins,
Pomegranate & Garlic, Tahini Dressing

oOo

Cereal Milk Pannacotta
With Brown Bread Ice Cream & Cornflake Crumb
Banana, Toffee & Walnut Eton Mess
Milk Chocolate Terrine
With Chantilly Cream and Crushed Honeycomb

Two Courses - £15.95 / Three Courses - £17.95