

# Daily Specials

**Wild Mushrooms & Poached Egg** on Sourdough  
Toast with Le Ferre Truffle Oil - 7.95

**Seared Local Pigeon Breast**, Lardons,  
Roasted Butternut Squash, Spinach  
& Balsamic Reduction - 6.50

**½ Pint of Peel & Eat Prawns**, Marie Rose Sauce - 6.95

**Seared Cod Fillet 'A la Plancha'**, Cannellini Bean &  
Tomato & Salami Ragout With Rocket & Lemon Oil - 14.50

**Baked Whole Cornish Plaice**, Handcut Fries,  
Mixed Leaves & Caper Butter - 13.95

**Seared Bass Fillet, 'a la Plancha'**  
Seaweed Crushed New Potatoes, Purple Sprouting  
Broccoli, Saffron Cream - 16.95

**Four Handmade Seasalt Caramels** - 4.95

## Local Set Menu Monday 13<sup>th</sup> November

**Spiced Parsnip Soup** with Herb Croutons  
**Local Game Terrine** with Pickled Cucumber  
& Toasted Focaccia

**Three Oysters** with Mignonette Sauce  
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**Slow Roasted Pork Belly**, Purple Sprouting Broccoli,  
Mash Potato, Cyder Sauce & Crackling

**Seared Gurnard Fillet**, with Sauteed Potatoes, Bacon,  
Spring Onions & Basil Pesto

**Blue Cheese Courgette Tart**, New Potatoes & Mixed Leaves  
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**Bread & Butter Pudding** with Vanilla Ice Cream  
**Chocolate St Emilion**, Marscarpone Cream & Crushed  
Amaretti

**Lemon Cake** with Clotted Cream & Raspberry Coulis

**Two Courses £16.95 Three Courses £19.95**