

Daily Specials

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

**Seared Pigeon Breast, Lardons, Roasted
Butternut Squash, Spinash
& Balsamic Reduction** - 7.50

**Seared Local Bream Fillet Brill Fillet
'a la Plancha', Celeriac Puree, Chard
& Parsnip Crisps** - 14.45

**Baked Whole Cornish Plaice, with
Handcut Fries, Alison's Organic Leaves
& Smoked Tomato Butter** - 15.95

**Scotch Cod Fillet 'A la Plancha', New Potatoes,
Roasted Squash, Cavolo Nero
& White Wine Dill Cream**- 15.95

Fig Leaf Infused Pannacotta
with Walnut Pain de Genes, Pear Sorbet & Glaze
Figs - 6.95

Warm Apple & Quince Pie
with Vanilla Crème Anglaise - 6.95

Liberty Wine Dinner, "Portuguese Feast" 11th October.

*Join us for our evening of Portuguese dishes
and paired Portuguese wines,
with tasting notes from Peter Rowe
of Liberty Wines.*

Please ask a member of the team for more details
£45 per person