



## Starters

Soup of the Day (V) 7

*served with Honesty bread*

British Tomato Salad (V) 8

*goats cheese snow*

Cured ChalkStream Trout 9

*rhubarb, tea mayonnaise*

Textures of Corn (V) 8

*sweetcorn custard, sweetcorn salsa, saffron popcorn*

Ham Hock Terrine 8.5

*plum, watercress*

## Main Courses

Black and Whiting 17.5

*squid ink gnocchi, broad beans, tomato sauce, tapioca cracker*

Corn Fed Chicken Breast 17.5

*dauphinoise potato, green beans, spring onion & pink peppercorn sauce*

Hickory Smoked Aubergine (V) 14.5

*grilled aubergine, red peppers, sesame seed dressing*

Roasted Lamb Rump 19

*pomme purée, ratatouille, red wine jus*

Half a Grilled Lobster 25

*garlic butter, hand cut chips & house salad*

Wild Mushroom and Truffle Risotto 16.5

*parmesan*

## Pub Classics

'6X' Ale Battered Fish 15

*hand cut chips, crushed peas & tartar sauce*

C & G Beef Burger 14.5

*bacon, cheese, red onion, pickles, baby gem lettuce & burger sauce in a brioche bun with hand cut chips*

8 oz Steak Of The Week (MP)

*hand cut chips, rocket salad, flat mushroom & peppercorn sauce*

## Sides

Hand Cut Chips 3.5

Pomme Purée 3.5

Cabbage & Bacon 3.5

Seasonal Vegetables 3.5

House Salad 3.5