

Appetizers

Today's Soup (v) (gf*) Crusty Breads and Butter	£5.50
Spiced Devon Crab Fritters Lightly spiced white Crab Meat Fritters Micro Leaf Salad Chilli Aioli	£7.50
Bang Bang Chicken Salad Black Sesame Crisp Chicken Strips Baby Gem Cups Oriental Salad Satay Sauce	£6.50
Potted Confit Pork Rillettes Baby Brioche Loaf Charred Baby Leeks and Homemade Piccalilli	£6.00
White Wine and Asparagus Risotto (v) Jerusalem Artichoke Purée buttered Asparagus Spears Micro Cress	£7.00
Fresh Smoked Trout with a Lime Zest Baby New Potatoes Horseradish Cream Pickled Radishes Pea Shoots	£8.50

Mains

Roast Sirloin of Beef	£14.95
Roast Leg of Lamb	£14.95
Roast Free Range Chicken Breast	£12.95
Slow Cooked Belly of Pork All served with Roast Potatoes, Market Fresh Vegetables Yorkshire Pudding and Home Made Gravy	£14.95
Wild Garlic Pappardelle (v) Freshly made Pasta Wild Garlic Pesto Toasted Pine Kernels Ricotta Cheese Courgette	£14.00
Pan Roasted Salmon Supreme Baby Gem Lettuce New Season Baby Potatoes Pea and Broad Bean Salad Citrus Salsa Verde	£16.00

Desserts

Dark Chocolate Fondant with a Salted Caramel Centre served with Madagascan Vanilla Bean Ice-cream	£7.00
Classic glazed Tarte au Citron served with Lime Crème Fraiche and Freeze dried Raspberry Pieces	£6.50
White Chocolate, Raspberry and Champagne Posset served with Baked Shortbread Biscuits	£6.25
Classic Cambridge Burnt Cream served with a Dark Chocolate and Orange Cantuccini Biscuits	£6.50
Apple Charlotte served with a Sweet Apple Tuille and Elderflower Chantilly Cream	£6.25
Ice Cream Selection A choice of Vanilla Strawberry Salted Caramel Chocolate	£6.00

Cheese Board £8.50

Vintage Godminster Cheddar; an aged Cheddar with a smooth and creamy texture
Cambridge Blue; a mellow and creamy Blue Cheese
Alex James N°5 Goddess; made from Guernsey Cows Milk and washed in Cider Brandy
Cerney Ash; a hand-coated Goats Cheese with a subtle flavour and a lemony tang
Served with Peters Yard Sourdough Crackers, Green Grapes, Walnut Halves, Tomato & Chilli Jam