



J U L Y A N D A U G U S T S E T M E N U

TO START

St Austell bay mussels, nduja, lemon and coriander (gf) (df) (can be pesc)
Smoked mackerel pate, house pickled cucumber, sourdough toast
Heritage tomato, sherry, basil and English peach (gf) (df) (vegan)
Burrata, summer vegetable vinaigrette, herb salad, linseed cracker (can be gf)

THE MAIN EVENT

Onglet steak, pink peppercorn sauce, watercress, rosemary fries (gf) (can be df)
Seasonal fish of the day with sauce and vegetables (can be df and gf)
Monmouth grass fed rump of lamb, braised lettuce, roast onion, girolle and tarragon sauce **1.5 supplement**
Roast courgette, whipped almond, Homewood ewes curd, chimichurri (gf) (can be vegan)

For children we can offer beef burger (with or without cheese) and fries, ham, egg and chips or a small veggie option at £7.50

FOR AFTERS

Cheddar strawberry and raspberry pavlova (gf)
Sticky Ale Pudding, cider butterscotch, house vanilla
House sorbet (df) (gf)
Dark chocolate torte, salted caramel, puffed rice, blackcurrant compote

INDIVIDUAL SIDES

Koffman Fries 4.5 (gf)
Sauteed leeks and greens in confit garlic butter 4.5 (gf) (can be: vegan, df)
Bitter leaf salad, orange vinegarett 4.5 (df) (gf)

Two courses £28

Three courses £35

All our food is locally sourced and where possible
Menu items may contain or come into contact with some of the 14 listed allergens. For more information, please speak with a manager