

Starters £8.50

Soup of the day (V)

Smoked mackerel pate, kohlrabi & radish remoulade, rye crackers

Pidgeon breast, black pudding bonbon, crispy bacon, port blackberries, endive salad

Crispy ham hock terrine, Jerusalem artichoke, gooseberry gel & mustard cress

Tempura salt & chilli squid with rocket & fresh lemon

Sashimi grade fresh Tuna, nori crackers, salmon roe & coriander (£5 supplement)

Beetroot & apple terrine, blackberry balsamic dressing, beetroot gel, sourdough tuile (V,Vg)

Mains £22.50

Harissa braised lamb breast, batata harra with grilled aubergine moussaka, filo, feta & olives with a romanesco sauce

Chicken supreme, confit leg croquette, crispy garlic potato, charred sweetcorn, Sweetcorn puree, crispy chicken skin, Chicken jus

Braised beef shin, charred aubergine puree, wild mushrooms, crispy shallots, seasonal vegetables served with a beef shin jus & truffle oil

Pan fried Sea bass, samphire, avocado crème, tomato fondue, potato rosti, cherry tomatoes & crispy mussels

Mains £18.50

Grilled aubergine & goats cheese timbale, vegetable ratatouille, quinoa, red pepper jus (V)

Vegan labneh, radish top verde, courgetti, broad bean salad & spiced local carrots (V,Vg)

Smoked salmon, crayfish, chilli & coriander linguini in a cream sauce

Cider battered hake, warm tartar sauce, pea oil served with triple cooked chips

8oz Peppermill burger, tomato relish, smoked applewood cheese, red onion, streaky bacon, baby gem lettuce served with skinny fries

Crispy chicken burger, rainbow slaw, baby gem, tomato & Dijon mayonnaise

From the Grill

8oz flat iron steak **£22** 8oz sirloin **£28** 8oz rib eye **£30**

Served with hand cut triple cooked chips and sauteed chestnut mushrooms

Add peppercorn, red wine or a blue cheese sauce **£3.50**

A discretionary 10% service charge will be added to the bill