



FRUITS DE MER

6 Fines De Claire Oysters £9.50

6 Irish Rock Oysters £9

Dressed Portland Crab, Rocket, Aioli £15

STARTERS

Leek and Potato Soup £5.00

Foie Gras, Chutney, Pickles, Toast £8.50

Mussels Normandy £7

Baked Goats Cheese, Escarole, Pomegranate Salad £7

PASTA

Chicken Cannelloni, Tomato Sauce £7/14

Pumpkin and Goats Cheese Ravioli, Sage Butter £7/14

MAIN COURSES

Veal Brains, Mustard Mash £16

Lemon Sole, Mussels, Brown Shrimp, Laver Bread £18.50

Ham and Leek Pie, Swiss Chard £12.50

King Scallops, Cauliflower Puree, Black Pudding £16

Rump Welsh Black Beef, Watercress, Snails £19

SIDE ORDERS

Pink Fur Potatoes £3.50

Green Salad £3.50

Black Carrots £3.50

DESSERTS

Chocolate Mousse cake & Crème Anglaise £6.50

Strawberry Shortcake £6.50

Red Wine Poached Pear £6.50

Orange Crème Brulee £6.50

Selection of British Cheese £6.50