



we don't just serve fish...

sample a la carte - amended daily

Split peas & ham hock soup, duck egg & croutons - £ 5.50

Rillette of confit pork, gherkins, piccallili, toasted sourdough - £ 6.50

Chorizo with local apples, new potatoes, red wine - £ 7.50

Crispy goats cheese, butternut, dates & almonds beurre noisette - £ 7.50

Pan fried local scallops, sweetcorn pureé, black pudding & orange butter sauce - £ 12.50

Risotto of roasted sweet potato, blue cheese & cumin with roquette pesto - £ 11.50

Fish & shellfish stew with new potatoes, basil, pernod, olive oil - £ 18.50

Olive oil poached sea bass, serrano, local faggots, beetroot, port jus - £ 16.50

Braised wiltshire beef broth, pasta, winter vegetables & truffle oil - £ 14.50

Confit of duck, haricot beans, confit cabbage, bulgar wheat, rosemary - £ 15.50

All our desserts are homemade @ - £ 6.50

Hot chocolate fondant, poached black cherries, lemon curd (15 minutes please)

Caramelised pineapple, vanilla butter sauce, pear & cardamon sorbet

Sticky toffee pudding, butterscotch sauce & vanilla ice cream

Selection of cheeses, biscuits & house chutney

Rice pudding with prunes & armagnac

- *Please note: if a starter is not required, your main may still take a little time to prepare - we hope this does not inconvenience you.*
- *We will be more than happy to assist you with any questions & as our food is cooked from fresh, all dietary requirements can be catered for.*
- *Vegetarian options available on request.*
- *A 10% service charge will be added to tables of 8 or more.*