

Saturday Dinner - 2nd September

Snacks

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| Porlock Oyster (<i>Lemon & Tabasco</i>) | (each) £3 |
| Homemade Sourdough, Soda Bread & House Butter | £3.5 |
| Grilled Sugarsnaps & Westcombe Ricotta | £5.5 |
| Crispy Lamb Belly & Mint Sauce | £7 |
| Middlewhite Pork, Duck, Fermented Chilli Sausage & House Ketchup | £6 |

For the Table

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| Roasted Red Peppers, Capers & Anchovy | £8.5 |
| Smoked New Potatoes, Soft Herbs, & Poached Egg | £7 |
| Home-Grown Courgette, Ricotta & Mint | £8 |
| Hen Crab, Bobby Beans, Pickled Cucumber & Romesco | £14 |
| Steamed St Austell Mussels, Fennel & Local Cider | £12 |
| Onion Squash, Walnut, Sage & Somerset Mozzarella | £11 |
| Duck Liver Parfait, Pan Au Lait & Apple Chutney | £10 |
| Crispy Pigs Cheek, Fennel, Chicory & Mustard | £11 |
| Confit Duck Leg, Charred Leek, Radish & Mustard | £12 |
| Grilled Halibut, White Beans, Red Pepper & Pickled Mussels | £16 |

For 2 or More

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| Chicken, Ham Hock, Leek & Mustard Pie | £26 |
| Grilled Whole Lemon Sole, Crab Butter, Fennel & Cockles | £55 |
| Braised Short Rib, Bacon, Shallot, Green Peppercorn & Girolles | £30 |
| Torgelly Farm Lamb Saddle | £32 |
| Middlewhite Pork Chop | £32 |

Sides

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| Dauphinoise Potato | £7 |
| Buttered Hispi | £4 |
| Norfolk Scraper New Potatoes | £4 |
| Grilled Home-Grown Corn, Anchovy & Chilli | £5 |
| Salted Cucumber, Brown Shrimp, Dill & House Yoghurt | £4.5 |

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.