

## *To start*

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### CHEF'S SEASONAL SOUP

with warm bread roll (V)

#### CRAB

watermelon, caper, radish  
(£2 supplement)

### CONFIT CHICKEN TERRINE

crispy onion, golden  
raisin, walnut

### BLACKSTICKS BLUE CHEESE

poached pear, toasted  
pine nut (V)

## *Main course*

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#### PORK BELLY

mustard creamed potato, carrot puree,  
apple and cider

#### WILD COD

asian mussel broth, spinach

### WILD MUSHROOM RISOTTO

truffle, Italian hard  
cheese (V)

### 220G RIB EYE STEAK

grill garnish, hand cut chips  
(£8 supplement)

Add a sauce (£2 supplement) - peppercorn,  
bearnaise, blue cheese

## *To finish*

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### STICKY TOFFEE PUDDING

butterscotch sauce, vanilla  
ice cream

### CASTLE TON MESS

meringue, raspberries,  
cream (V)

### VANILLA CRÈME BRULÉE

shortbread biscuit (V)

### CHEESE BOARD

fruits & crackers  
(£3 supplement)

## *Sides*

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HANDCUT CHIPS £3.50

FRENCH FRIES £3.00

CARROT & £3.50

STARANISE

TENDER STEM £3.50  
BROCCOLI  
& FINE BEANS