

Sun-dried tomato, basil, and mozzarella won ton ravioli <i>With pesto, balsamic and shallot dressing drizzled with truffle oil</i>	£5.95
Crab, avocado and smoked salmon layered mousse	£6.00
Wild rabbit terrine wrapped in smoked pancetta <i>With malt whisky soaked pistachios and homemade sourdough toast with red onion chutney</i>	£6.95
Confit of duck pancakes, spring onion & cucumber Δ <i>With home made chilli marmalade (can serve 2)</i>	£6.25
Crayfish classic cocktail <i>With marie rose and sourdough toast</i>	£5.50
Garlic mushrooms on sourdough toast with Brie <i>Topped with a soft poached egg and baby leaf</i>	£6.45
Organic melon wrapped in parma ham <i>With mixed logan berries, lemon dressing and sweet balsamic reduction</i>	£5.50
Brie and poached grape salad	£5.25

STARTERS



MAINS

Half lobster <i>With garlic butter, summer salad with lemon dressing and buttery jersey royal potatoes</i>	£14.95
Pan-fried lemon sole <i>With butter and black pepper samphire and jersey royals</i>	£12.50
Cold roast leg of lamb <i>Studded with garlic, rosemary and anchovies on a bed of mixed summer salad, dressed with mint and yoghurt and pickled red cabbage</i>	£10.95
Rib-eye steak <i>With pickled beetroot salad, sauteed jersey royals, grilled mushrooms and tomatoes</i>	£15.95
Pickled pear, chicory, marinated walnuts and stilton salad <i>With a nut dressing</i>	£10.95
Roast summer organic veg and puff pastry stack <i>With a tomato and shallot concase</i>	£10.95



Summer menu



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Why not join us for breakfast?
Available from 9am every day.

Marinated olives and mixed breads	£3.00
Sauteed new potatoes with cracked black pepper	£2.95
Samphire	£3.50
Proper chips	£2.95
Sugar snap peas & mint	£2.75
Mixed salad	£3.00

SIDES



PUDDINGS

Praline frozen parfait <i>With creamy toffee sauce and Casolait biscuit</i>	£5.50
Rosewater and vanilla panacotta <i>With lavender shortbread</i>	£4.95
Today's house baked cheesecake <i>With boozy strawberries and coulis</i>	£5.50
Knickerbocker glory	£5.50
Summer fruit salad	£4.95

Please note, all meals are only available between 12pm-3pm and 6pm-10pm.
Please ask you server for specials and any dietary requirements.

2010 Chenin Blanc, The Lion Hunt, Seidelberg Estate	£3.75	£5.25	£14.95
<i>Rounded grapey fruit with an enlivening hint of citrus</i>			
2009 Casa Revas Sauvignon Blanc	£3.95	£5.50	£15.95
<i>Crisp and refreshing with excellent fruit acidity. Ideal with a wide range of fish dishes</i>			
2009 Colombard Vin de Pays Cotes de Gascogne, Plaimont	£3.95	£5.50	£15.50
<i>Exceptionally fresh and flavoursome, crisp and appetising</i>			
2009 Pinot Grigio delle Venezia, Amanti	£4.50	£6.25	£16.95
<i>Tasty, simple Pinot Grigio</i>			
2009 Viognier, Le Jade, Vin de Pays d'Oc			£16.95
<i>Orange peel and quince-scented, lush-textured yet fresh Viognier.</i>			
2007 Chardonnay Maria Pinto Reserva, Casa Rivas			£21.95
<i>Casa Rivas an unoaked Chardonnay. Rich and weighty yet exuberant</i>			
2008 Sauvignon Blanc, Forrest Estate			£22.95
<i>Scintillating and irresistibly aromatic: tangy gooseberries, tropical fruits</i>			
2008 Pouilly Fumé, Fines Caillottes, J.Pabiot			£32.95
<i>Cut grass and asparagus aroma, a crisp, mineraly palate, and classic 'gunflint' finish of fine Fumé</i>			

WHITES

 REDS

2009 Cabernet Sauvignon, Santa Cecilia, Central Valley	£3.75	£5.25	£14.95
<i>Simple but piercingly pure blackcurrant flavours. Very Chilean</i>			
2009 Shiraz/Cabernet, Canoe Tree, South Australia	£3.95	£5.25	£15.50
<i>Rich, soft and generous at 14%, with lashings of spicy fruits</i>			
2008 Navardia, Bodegas Bagordi, Rioja	£5.75	£7.50	£18.95
<i>Organic Rioja. Spicy, toasty aroma, rich, warm red fruit flavours and a smooth, oakly finish</i>			
2006 Miral Nero d'Avola Fina, Sicily			£18.95
<i>Soft, sun-ripened fruit with classic Italian bite and herby edge</i>			
2008 Malbec, Bodegas Gouguenheim, Mendoza			£19.95
<i>Big cherry and plum flavours with classic Malbec bite to finish</i>			
2008 Pinot Noir, Forrest Estate, Marlborough			£24.95
<i>Aromas of sweet, dried cranberries and warm earth, and a fresh palate of red fruits</i>			
2006 Chateau La Croix de Rambeau, Lussac-St.Emilion			£34.95
<i>Impressive concentration and vitality. An exceptional French classic</i>			



Wines and cocktails

ADNAMS
SOUTHWOLD

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2007 Jean des Vignes Rose, Vine de pays Comtes Tolosan	£3.95	£5.50	£14.95
<i>Delicate pink; robust, lively flavours of strawberries and raspberries lent freshness by a hint of grapefruit</i>			
2009 Canoe tree rose	£4.50	£6.25	£16.95
<i>Raspberries and strawberries on the nose with a fresh dry finish. Delicious and generous</i>			
Prosecco Spumante di Conegliano Valdobbiadene Extra Dry Il Colle			£5.00 £22.00
<i>Classic Prosecco: fresh and dry, with crisp green apple flavour and ephemeral bubbles. Perfect with antipasti</i>			
The Adnams Selection Champagne, Brut			£7.00 £41.00
<i>We whole heartedly pin our name to this fresh, effusive Champagne with its appealing, citrusy fruit.</i>			
Billecart-Salmon Brut			£65.00
<i>Elegant, sophisticated, intensely flavoured Champagne from this well-loved, family-owned Grand Marque</i>			

ROSE & CHAMPAGNE

 COCKTAILS

Bramble			£4.50
<i>An absolute corker of a drink. Hendricks Gin and Creme de Mure make this classic drink</i>			
Fresh fruit Martini			£4.50
Bloody Mulberry	<i>Perfected by our talented team of mixologists</i>		£4.50
Melba Bellini	<i>Crushed rasps and white peaches charged with Prosecco</i>		£5.50
Cosmo	<i>One for the ladies...</i>		£4.50
Daquiri	<i>Served with seasonal fruit</i>		£4.50
Mojito			£4.50
<i>The original Cuban highball served with mint, lime, rum and topped with crushed ice</i>			
Pitchers of Pimms, Sangria and Long island		each	£12.95
Shirley Temple (non-alcoholic)			£2.95
<i>Crenadine and ginger beer</i>			
BeriBeri (non-alcoholic)			£2.95
<i>Crushed rasps, strawberries muddled with mint and cranberry juice and a dash of soda</i>			