



Fig.

Small Plates and Starters

Selection of Local Artisan Breads

Cotswold Gold Oil, Tomato Balsamic Vinegar, Whipped Marmite Butter
[G, Sd]

5.5pp

Cornish Mussel Popcorn

Lemon Aioli
[Mo, E, G]

6

English Charcuterie Selection

Bread, Winter Chutney
[G, Sd]

10

Merguez Lamb Scotch Egg,

Roasted Aubergine purée.
[G, E, M]

9

French Onion Soup

Grilled Sourdough Rarebit
[G, Mu, Sd]

8

Cornish Crab Panna Cotta

Mango, Lime & Chili Crab Salad, Puff Pastry, Coriander
[M, Cr, E, G, S]

10

Cheese Souffle

24month Aged Comte, Fresh Winter Truffle, Hollandaise Sauce
[G, Mu, Sd, M, C]

12

Chicken Liver Parfait

Red Onion Marmalade, Beer Pickled Onions, Toasted Sourdough
[M, E, G, Sd]

10

Maple & Fennel Cured Salmon

Pickled Cucumber, Creme Fraiche & Chive Sorbet, Horseradish
[F, G, Sd]

13

ALLERGENS – G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide