

Summer

Snacks

Mixed Greek olives £5

Deep fried whitebait, spicy Mary Rose sauce £6

Crispy Jersey Royal potatoes, malt vinegar mayonnaise, seaweed salt (v) £5

Sea salt & rosemary focaccia, house sourdough, whipped butter (v) £5

Taramasalata, fennel seed crackers £5

Starters

Lobster Arnold Bennett £12

Grilled sardines on toast, slow roast tomatoes, basil pesto £9

Cornish brown crab crumpet, white crab, lemon mayonnaise, garden cress £12.5

Isle of Wight tomatoes & fresh cheese Caprese, tomato and nasturtium dressing, house focaccia (v) £8

Fresh pea & asparagus quiche, goats curd, raw asparagus salad (v) £10

Chicken liver parfait, orange and thyme jelly, house brioche £9

Mains

Duncombe Arms Fish Pie

Salmon, cod, & king prawns, dill sauce, buttered summer greens, mashed potato £23

Dunwood farm 50-day aged Ribeye,
pickled shallots, watercress, ox tongue salad, red wine jus, triple cooked chips £33

Butter poached cod loin, white wine & dill cream sauce, Swiss Chard, Jersey Royal potatoes £25

Carrot tarte Tatin, heritage carrot salad, spiced yogurt, carrot top pesto (v) £19

Sprinks farm pork chop, black garlic barbeque sauce glazed pork belly, sweetcorn puree, gem salad £26

Baby monkfish tail, makhani cashew sauce, roasted and pureed cauliflower, spinach £27

Barnsley lamb chop, mint chimichurri, crushed new potatoes and spring onion, charred Tenderstem £27

Sides £4

Triple cooked chips - Skinny fries - Dressed leaf salad - Minted seasonal greens

Buttered Jersey Royals - Green peppercorn sauce

Sides to share £7.50

Dauphinoise potatoes - Truffled macaroni cheese

Please advise us of any allergies in advance.

A discretionary 10 % service charge is included in the final bill