

TO START

Potted Cannon Hall farm pork, toast, watercress and homemade piccalilli

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Salad of purple sprouting broccoli, pancetta, soft poached egg and mustard seed dressing

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Crisp fried squid, sweet chilli jam, coriander and fresh lemon £1.50 supp

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Grilled goat's cheese, tomato relish, pesto and rocket salad (v)

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Crab risotto, rocket, crème fraiche and lemon oil £1.50 supp

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Cream of leek, potato soup, watercress pesto (v)

MAIN COURSES

Cannon Hall farm fillet steak, hand cut chips, tomatoes, mushrooms and pepper sauce
£5 supp

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A plate of pork – braised oyster, caramelised onion sausage, black pudding and slow
roast belly, roast shallots, mash and apple puree

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Fillets of Cornish mackerel, sweet potato chips, tomato, chilli and lime salsa

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Open lasagne of smoked haddock, tiger prawns and spinach, mornay sauce

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Pan fried and braised mutton chops, fondant potato, cabbage and smoked bacon
fricassee £2.50 supp

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Woodland mushroom and herb pancakes, truffle oil and spinach (v)

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cont...

TO FINISH

Apple and blackberry crumble and custard



Warm chocolate brownie, chocolate sauce and ice cream



Treacle sponge and custard



Bailey's cheesecake, raspberries, vanilla pod ice cream



Sticky toffee pudding, caramel sauce and ice cream



Selection of cheese and biscuits



Coffee and homemade chocolate truffle £2.60