All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. ♻️= made with vegetarian ingredients, ✨= made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. ^ = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.
GRADUATION MENU

THREE COURSES AND A GLASS OF PROSECCO FOR £32.00

STARTERS

BEETROOT CARPACCIO
Rocket & walnut pesto, crispy capers, vine cherry tomatoes, pea shoots

NORTH ATLANTIC PRAWN COCKTAIL
Classic cocktail sauce, chopped gem, bread & butter

DUCK LIVER PARFAIT
Stokes red onion marmalade, toasted brioche

MAINS

ROAST FILLET OF SALMON
Sautéed heritage potatoes, cherry vine tomatoes, caper berries, dressed watercress, salsa verde

PRAWN & CRAB LINGUINE
Lime, chilli & coriander pesto

SIRLOIN STEAK
Supplement £4.00
Served with fries and lightly dressed watercress. Add Bearnaise, Peppercorn or Bordelaise sauce for £1.95

SLOW COOKED SALTED PORK BELLY
Savoury apple pie, buttered green beans, mash, crackling, red wine jus

CORONATION CAULIFLOWER
Saag aloo, coconut raita, toasted almonds, broccoli shoots, beluga lentils, curry oil

BROWNS STEAK & GUINNESS PIE
Slow braised in a rich sauce, buttered mash

DESSERTS

SALTED CARAMEL PROFITEROLES
Homemade salted caramel, Devon cream toffee sauce

CRÈME BRULÉE
Shortbread biscuit

APPLE CRUMBLE
Vanilla custard or cream

STICKY TOFFEE PUDDING
Ginger ice cream, granola