

A la Carte

Nibbles Olives 3 Bread basket 5

To start

Field mushroom soup, cream, truffle, homemade bread 6

White crab, parsley mayo, salmon roe 9

Goats cheese tart, beetroot, rocket 7

Oak smoked salmon, horseradish cream, rocket 9

Chicken liver pate, apple and fig chutney, toast 8

To share

P&M Meat Platter - selection of cured meats 16

P&M Vegetarian Platter - grilled halloumi, humus, toasted chickpeas with feta cheese 15

P&M Fish Platter - smoked salmon, whitebait, white crab 18

All served with char-grilled bread, sun-dried tomatoes & olives

Main course

Fillet of plaice, creamed peas with bacon, caper and sunflower seed butter 18

Breast of corn fed chicken, glazed carrot, thyme jus 16

Slow braised pork belly, buttered kale apple gel 17

Butternut squash and pea risotto, crumbed feta, toasted seeds, truffle (V) 15

All above served with parsley new potatoes

8oz sirloin steak, mushroom, tomato, triple cooked chips, rocket and parmesan 20

Peppercorn, blue cheese or béarnaise sauce. 2

6oz beef burger, crisp leaves, Coleslaw, tomato, truffle mayo, triple cooked chips gherkin 14.50

Halloumi Burger crisp leaves, Coleslaw, tomato, truffle mayo, triple cooked chips 14.50

Choose your topping cheddar, blue cheese, bacon, mushrooms 2

Sides 4

Garlic and rosemary roasted new potatoes

Triple cooked chips, parmesan and truffle

French fries

Mixed leaf salad

Sautéed savoy cabbage

To finish

Lemon posset, raspberries, toasted coconut 7

Vanilla cheesecake, rhubarb and ginger gin steeped strawberries, cherry sorbet 7

Peach melba, almonds, raspberry, vanilla ice-cream, brandy snap 7

Chocolate and orange pot, crisp biscuit, vanilla cream 7

Affogato vanilla ice cream served with a shot of espresso Coffee 6.50

Sorbet, or ice-cream please ask for today's flavours 4.50

Chef's cheeseboard, fruit chutney, grapes 8