

Dinner

FOR THE TABLE

Bread with balsamic vinegar and oil (pb)	3
Marinated Nocellara olives (pb) (gif)	5
Smoked mackerel pâté with sourdough toast	6
Bread and olives (pb)	6

TO SHARE

Deli Board of houmous, babaganoush, roasted peppers, marinated artichokes, olives, capers and flat bread (pb)	15
<i>Add cured meats 7</i>	

Local oysters, served with shallot vinaigrette

Single 3 | Six 15 | Twelve 30

STARTERS & SMALL PLATES

Pan seared scallops, crispy bacon, pea purée and purple potato crisp	10	Burrata on a bed of heirloom tomatoes with herb oil and balsamic pearls (v)	9.5
Mussels Mariniere steamed with onion, white wine, cream and parsley and served with bread	8.5	Sweet potato & courgette fritters with corn salsa and a garlic & chive dipping sauce (pb) (gif)	7.5
Duck croquettes, pea purée, pickled enoki mushrooms and truffle mayonnaise	9.5	Asparagus, Serrano ham, poached egg and rocket with a balsamic dressing (gif)	9.5

LARGE PLATES

Pan fried cod on a bed of kale and sautéed baby potatoes, with chorizo jam and sweet potato crisps	18.5	Summer garden gnocchi, sun dried tomato, goat's cheese curd & pea shoot (v)	12
Roasted plaice with Ratte potatoes, capers, cherry tomato and parsley butter (gif)	17	Chickpea, squash & pepper laksa with noodles (pb)	12.5
Roasted lamb rump with rosemary fondant potato, caponata and jus (gif)	20	Surf & Turf: 4oz fillet steak, Mediterranean prawns, garlic butter and chips	29
Chicken supreme filled with Taleggio, sun blushed tomato & basil wrapped in Serrano ham with carrot purée, asparagus, sugar snaps and sautéed new potatoes (gif)	18.5	Dukesmoor sirloin steak, chips and watercress (gif)	24
Mussels Mariniere steamed with onion, white wine, cream and parsley and served with Koffman's chips	16	<i>Add Béarnaise sauce 1.5</i>	
		<i>Add Green peppercorn & brandy sauce 1.5</i>	

SIDES

House salad with maple and mustard dressing (pb) (gif)	4
Sautéed, buttered hispi cabbage, leek and peas (gif)	4
Koffman's Chips (pb) (gif)	3
Carrot & spring onion slaw (pb)	3.5

TO FOLLOW

Your choice of our sorbets (pb) (gif) and ice creams (v) (gif)	2
Tarte au citron with lemon curd and clotted cream (v)	6.5
Chocolate & salted caramel tart with caramel sauce (v)	6
Peanut butter mousse with chocolate biscotti, peanut brittle (pb)	6
British cheese board: Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers	8.5

We're proud to work with local suppliers Coakley's Fishmongers and The Gower Butcher

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.