Starters

Leek and Haddock Fishcake poached egg, butter sauce

Cured Line Caught Mackerel

poached Ombersley rhubarb, kohlrabi and watercress

Homemade Soup of the Day

Ask server for today's seasonal hot soup

Jimmy Butler Ham Terrine

potato & chive, apple textures, seasonal salad

Breast of Quail

quail scotch egg, Jerusalem artichoke puree, bacon and sprout tops

Creamed Goats Cheese Mousse

nut and seed granola, charred vegetables and brown butter vinaigrette

Main Courses

Fillet of Devon Cod

Fresh clam, mussel and vegetable chowder, samphire

Jimmy Butler Pork

fillet wrapped in Parma ham, slow braised cheek, whole grain mustard mash, celeriac and apple

Grilled Brixham Plaice

confit ratte potatoes, white wine and parsley sauce, toasted almonds

Roasted Wild Halibut

wild mushroom fricassee, parmentier potatoes, purple sprouting and red wine fish jus

Slow Cooked Kleftico of Cornish Lamb

spiced sweet potato, chickpea and lentil dahl, coconut cream

28 Day Dry Aged 8oz Prime Sirloin on the Bone (£3.50 supplement)

served with grilled vine tomatoes, triple cooked chips & sauce: red wine jus | green peppercorn sauce

Side Vegetables | £4.00 each

triple-cooked chips • steamed spinach • cauliflower cheese gratin • tomato or mixed salad • creamy mash • honey roasted carrots and parsnips

Desserts

Baked Lemon and Vanilla Cheesecake white chocolate ice cream, brandy snap

Toffee Crème Brûlée milk chocolate and salted peanut cookie

Milk Chocolate and Praline Roulade hazelnut brittle, caramel sauce

Poached Pear & Blackberry Frangipane Tart fresh blackberries, granola crumb, vanilla Chantilly

Pershore Winter Fruit Crumble ginger chantilly

3 Scoops of Homemade Ice Creams & Sorbets ask your server for today's flavours

Artisanal British Cheese Plate

3 Cheeses (£2.50 supplement) | 5 Cheeses (£5 supplement) homemade fruit chutney, celery, crackers and walnut bread

2 COURSES £30.00 | 3 COURSES £35.00

individual prices available for one course only