

WHILE YOU WAIT

Green lentil and harissa hummus, flatbread 4.95	Rosemary & garlic-infused Mykonos olives 4.5	Bread by Bee's Knees, Longman's butter 5
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SMALL PLATES

SALT cod scotch egg, seaweed aioli, samphire 8	Crisp whitebait, tartare sauce, lemon 8.5
Maple roasted pumpkin salad, mixed leaves cashew nut pesto, bulgur wheat 8/16	Braised ox cheek crumpet, horseradish dressing, pickled red onions 11
Soup of the Day, see blackboard 6	Smoked mackerel nduja tacos, pickled cucumbers, sour cream 11

MAINS

Annings cider battered day boat fish, herb crushed peas, tartare sauce, thick cut chips 9/17.5	Baked butternut squash, lentil dhal, crisp cavolo nero, dukka crumble 16
Lobster macaroni cheese, Koffman fries 21	South Indian seafood curry, grey mullet, hake, tempura cod cheek, coconut dressing, coriander, pickled chilli 24
Whole market fish, catch of the day, classic garnish, house salad (Market price)	

SIGNATURE ROASTS

28 day aged sirloin of beef 21	Celeriac, goats cheese and onion wellington 16
Braised shoulder of English lamb 24	<i>All of our roasts are served with beef dripping roast potatoes, Yorkshire pudding, seasonal vegetables and gravy</i>
Whole roasted chicken, sharing roast for two 32	

DESSERTS

Sea Salt Gluten free brownie, chocolate sauce, honeycomb 7.95	Affogato (double shot of espresso over Baboo Madagascan vanilla gelato) 5
Shanty's rum, stem ginger toffee pudding, Vanilla gelato 7.95	West country cheese, tomato & ginger chutney, apricots, Peter's Yard crackers 15
Rhubarb and Custard Trifle 7.95	

SIDES

Truffle & parmesan frites 6	Crispy Ratte potatoes, seaweed and garlic butter 5
Chef's choice seasonal vegetables 5	Rosemary salted Koffman chips 5