

feastings

for the table market oysters raw or fried £3 each sausage roll £3 devilled scotch egg £5

classics £22.50

butternut squash soup
devilled kidneys on toast
twice baked cheddar souffle

onion & gruyere tart
hake fillet & creamed leeks
chicken, girolle & leek pie with mash & greens

vanilla ice cream with chocolate sauce
hot chocolate pudding & ice cream
apple crumble & custard

feasting no.1 £22.50

beetroot & lentil & goat's curd salad
steamed fowey mussels, cider, leeks & cream

onion & gruyere tart
chicken, girolle & leek pie with mash & greens

hazelnut meringue with creams & quince
apple crumble & custard

feasting no.2 £32.50

beetroot & lentil & goat's curd salad
steamed fowey mussels, cider, leeks & cream
crab & shrimp salad

onion & gruyere tart
fish on the bone with brown shrimps
chicken, girolle & leek pie with mash & greens

vanilla ice cream with chocolate sauce
hot chocolate pudding & ice cream
apple crumble & custard

sides £4.00

beef dripping fries
thrice cooked chips

mash & gravy
sprouts & bacon

buttered greens
bulls heart tomato salad

janessons temptation
spinach

savouries

gorgonzola with biscuits and truffled honey £12.5

welsh rarebit £6

scotch woodcock £7.5

a plate of english cheeses with biscuits & quince:

beenleigh blue, dorstone, montgomery's cheddar £11

allergies? please ask us for information

prices include vat, an optional 12.5% service charge will be added to all restaurant meals