

Starters

Devon Crab with a crab sauce, avocado purée £8.50

Ham hock and parsley terrine, capers and boiled egg, sweet mustard dressing £6.00

Breaded Frogs legs, roasted garlic aioli, mache salad £6.50

Local asparagus, Parmesan cheese with lemon dressing £5.75

Mains

Poached organic salmon, wild garlic, saffron potatoes, hollandaise sauce £16.50

Barbury duck breast, sweet and sour Swiss chard, pink fur potatoes £17.00

Rack of new season lamb, gratinated potatoes, purple sprouting broccoli £18.75

Tempura of watercress, beef tomato fondue with a ratatouille £16.00

Desserts

Egg custard tart, Champagne rhubarb ice cream £6.00

Pink bubble gum parfait, orange and mango fruit salad £6.50

White and dark chocolate mousse, honeycomb and lavender syrup £6.00

English Bramley apple tart tatin, brandy and raisin ice cream £6.00

Costs

Special promotion: Monday-Friday lunch £12.50 (two courses). Max booking 6 people

This is a non-smoking restaurant
All major credit cards accepted