

PURO

À LA CARTE MENU

AUTUMN

Homemade bread, confit garlic, oils & balsamic 4

Mixed Italian Olives 3

STARTERS

Soup of the day, fresh bread 6.50

Blue cheese bon bon, red chicory, candied walnut 7

King tiger prawns, Kalamata olive & paprika butter, focaccia 7.50

Ham hock & chicken terrine, toasted homemade bread, piccalilli 7

Mussels cooked in local cider, leeks & chorizo 7

Smoked duck breast, heritage beetroot, fennel 7.5

Scallops of the week 2 for 7 or 3 for 9

MAINS

Roasted courgette cavatelli, smoked potato velouté, rocket, porcini, parmesan 14

Pork tender loin wrapped in Parma ham, mixed greens, fondant potato, pickled apple 17.50

Roasted chicken breast, cumin, charred fennel, crushed sweded, bok choi 17

Cod fillet, spiced lentils, spinach, smoked aubergine purée 18

Pan seared Bream fillet, crushed new potatoes, red pepper coulis, ratatouille, basil oil 17.50

Onglet of beef, anna potato, roasted beetroot, watercress, horseradish crème fraîche 17.50

DESSERTS

Sticky toffee pudding, salted caramel ice cream 6.50

Chocolate delice, raspberry sorbet, honeycomb 7

Peach crumble, vanilla ice cream 6.50

Choice of Marshfield's ice cream or sorbets per scoop 2

Selection of local cheeses, caramelized onion chutney, crackers

Choice of 2 cheese 7 Choice of 3 cheese 9

All our ingredients are locally sourced, fresh and organic where possible.

Some dishes may contain nuts or nut traces. If you have any allergies or dietary requirements then please notify a member of staff.