

### FOR THE TABLE (V)

PEA, MINT & BROAD BEAN  
HUMMUS 4.5

Served with focaccia

MIXED MARINATED OLIVES 4

Served with rosemary & sea salt  
breadsticks



### DELI BOARD

FOR ONE PERSON 8  
OR TWO PEOPLE 14

Chef's selection of cured meats,  
salamis & artisan cheeses from  
all over the UK. Served with our  
homemade pickles, jams & bread

## STARTERS

### GRILLED ASPARAGUS

Served with herb butter, crisp  
pancetta, panko-coated hen's eggs &  
a béarnaise dressing

— 6.5 —

### BAKED CAPRICORN GOATS (V) CHEESE

Served with a port & cherry compote  
with homemade rosemary focaccia

— 6 —

### 'HENRY'S' WINGS

Fried wings tossed in a homemade  
Hoi Sin dressing, topped with fresh  
chilli & coriander

— 5.5 —

### YORKSHIRE SMOKED PULLED HAM (GF) HOCK TERRINE

Served with mustard infused mascarpone & picked  
garden vegetables

— 6.5 —

### POTTED PORK

Slow braised in cider & pickles set in herby butter,  
served with chorizo & apple chutney, crackling &  
toasted focaccia

— 6 —

### MUSSELS 'CORNISH STYLE' (GF)

Tossed in pancetta, shallot, cider &  
thyme, finished with a touch of cream

— 7 —

### KING PRAWN THERMIDOR (GF)

Cooked in our classic style sauce,  
topped with vintage cheddar & baked

— 8.5 —

### CRISPY FRIED SQUID (GF)

Coated in rice flour, served with  
homemade tartar sauce

— 6 —

## MAIN COURSES

### BEEF/MUSHROOM STROGANOFF

Strips of prime beef & wild  
mushrooms, mustard, cream &  
paprika sauce, served with rice

— 14/12 —

### PAN SEARED DUCK BREAST

Served over a port & cherry sauce  
with a touch of dark chocolate &  
dauphinois potatoes

— 16 —

### PAN ROASTED HALIBUT (GF)

Served over creamed colcannon  
mash with a lemon, herb & brown  
shrimp butter

— 16.5 —

### PISTACHIO CHICKEN

Prime chicken breast filled with pistachio pesto,  
wrapped in smoked bacon & baked, served with  
dauphinois potatoes

— 13 —

### BELLY PORK

Locally sourced, braised for 24 hours then baked.  
Topped with boudin noir, crackling & cider apple sauce,  
served with proper chips

— 15 —

### MUSSELS 'CORNISH STYLE' (GF)

Tossed in pancetta, shallot, cider &  
thyme, finished with a touch of cream  
& served with pomme frites

— 14 —

### 7OZ FILLET STEAK

Pan seared, basted & rested with  
herb butter. Served with mushrooms,  
tomatoes & proper chips

— 21 —

### NO.6 CANNELLONI (V)

Spinach, goat's cheese & porcini baked  
cannelloni, with a leaf & parmesan  
salad, pea shoots & herb dressing

— 14 —

Add a sauce. Peppercorn / Blue Cheese & Pink Peppercorn / Dianne 1.5

## SIDE DISHES (V)

### MANGE TOUT, BABY SPINACH & STEM BEANS 5.5

With goats cheese bonbons & a béarnaise dressing

HANDCUT CHIPS 2.5

### GRILLED ASPARAGUS 5.5 (GF)

With grana padano shavings & herb dressing

DAUPHINOIS POTATOES 3.5 (GF)

TUSCAN SALAD 3.5