

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