

## Starters

- ❖ **Soup of the Day** - homemade bread & butter (v) - 9.5
- ❖ **Ham Hock, Pea & Parsley Terrine** - pickled shallots, pea purée, toasted homemade bread - 10.5
- ❖ **King Prawns with Chorizo** - Pan fried with garlic & chilli - 12.5
- ❖ **Smoked Trout, Potato & Horseradish Mayonnaise** - pickled cucumber, dill oil & watercress - 12
- ❖ **Whipped Feta, Roasted Peppers & Olive Crumb** - basil oil & focaccia chips (v) - 10
- ❖ **Baked Camembert** - garlic, rosemary, chutney & homemade bread (v) - 14

## Mains

- ❖ **12-Hour Slow-Cooked Lamb Shoulder** - wild garlic gnocchi, chargrilled fennel, peas & broad beans, baby carrots & jus - 26.5  
*This Lamb dish pairs well with a bottle of Rioja Vega Crianza whose ripe black cherry & smooth tannins complement the lamb's richness, while our Otter Pale Ale adds a fresh hop character to balance. By the glass, our Argentine Malbec delivers ripe dark fruit and spice.*
- ❖ **Polvo à Lagareiro** - a Portuguese style confit octopus leg with paprika, olive oil, crushed oven roasted new potatoes & side of veg - 28  
*This dish goes well with a bottle of Picpoul de Pinet, offering crisp citrus and refreshing acidity to lift the paprika and olive oil, while Otter Head adds a light, zesty finish. By the glass, our Pinot Grigio is crisp, clean and refreshing.*
- ❖ **Pan-Roasted Fish of the Day** - new potatoes, greens, charred fennel, lemon beurre blanc - 26  
*Pairs well with Sancerre, offering crisp citrus and mineral freshness to cut through the beurre blanc and complement the fish, while Otter Bright provides a light, refreshing finish. By the glass, our Pinot Grigio is crisp, clean and ideal with fish.*
- ❖ **Chicken Supreme** - fondant potato, pea purée, baby carrots, tarragon cream sauce - 25  
*Pairs well with Organic Blanco Rioja, offering bright citrus and exotic fruit to complement the creamy tarragon sauce, while Otter Ale adds a smooth, rounded malt character. By the glass, our Spanish Viura is fresh, smooth and well balanced.*
- ❖ **Oven-Roasted Cauliflower** - smooth white bean purée, herb salsa, carrot, chickpeas & almonds (vg) - 22  
*Goes well with a bottle of Greenhough River Garden Sauvignon Blanc, offering fresh citrus and herbal notes to complement the cauliflower and salsa, while Otter Bright adds a light, refreshing lift. By the glass, our Chilean Sauvignon Blanc is crisp, zesty and full of fresh citrus.*

### Sides

- ❖ **Chips** - 6
- ❖ **Truffle Fries** - 7.5
- ❖ **Crushed New Potatoes** - 6
- ❖ **Side Salad** - 6
- ❖ **Buttered Greens** - 6
- ❖ **Homemade Bread** - 6

### Dessert

- ❖ **Lemongrass Crème Brûlée** - 11.5
- ❖ **Strawberry & Elderflower Pavlova** - 11.5
- ❖ **Dark Chocolate Mousse** - 11.5
- ❖ **3 scoops of Homemade Ice Cream** - 8
- ❖ **Cheese Board** - 14