



STARTERS

A & M Frary Wells next the Sea Mussels

Starter served with baguette £12.50

Main course served with baguette & fries £22.50

Mariniere, white wine, shallots, cream, garlic

Or

Aspall cider, bacon, leeks

Or

Chorizo, tomato & garlic

Cured duck breast, charred endive salad, pickled blackberries, duck leg fritter, blackberry vinaigrette, thyme crouton £13

Scallops, bacon jam, burnt apple puree, shallot, and piquant sauce £14

French onion soup. Gruyere crouton, baguette, leek ash butter £12

Confit chicken, pistachio & black pudding terrine, parsnip remoulade, rye bread, parsnip crisps, sage & onion butter £13

Salmon fishcake, curried mussel velouté, pickled red onion, sultana puree £13

Sticky rice fritter, pineapple salsa, cauliflower tempura, sweet & sour sauce £12

MAINS

Chicken Balmoral, haggis, whisky sauce, swede puree, chicken skin mash, chestnut mushrooms £26

Fillet of Beef 'Rossini' braised brisket, fondant potato, confit leeks, madeira sauce £32

Fillet cod, butter bean puree, Parisian potatoes, cavalo nero, achitocke velouté, nduja oil £28

Pork belly, potato terrine, piccalilli puree, roast apple, crisp sage, roasted parsnip.
confit garlic & chive sauce £28

Heritage tomato & red onion tart tatin, mozzarella potato fritters, rocket pesto, basil
oil £24

Salmon fillet, garlic & lemon roast potatoes, mushroom & tarragon sauce, charred
baby gem, pea puree, poppyseed crouton £27

Beer battered haddock, beef dripping chips, crushed minted peas, charred lemon,
tartare sauce £18

Double cheese and bacon burger, burger sauce, baby gem, gherkin, onion, cauliflower
slaw and fries £20

Ribeye steak, slow roasted onion, charred portabella mushroom and beef dripping
chips £34

Sides :

**Parmesan and aioli fries, triple cooked chips, chantenay carrots with sesame and
maple syrup, roast hispi cabbage with chorizo butter, lemon and garlic potatoes**

DESSERTS

Lemon custard, lemon drizzle crumb, lemon sorbet £10

Baked chocolate mousse cake, chocolate crumble, hazelnut praline, hazelnut cream
and honeycomb ice cream £10

Affogato, cranberry and pistachio biscotti, vanilla ice cream, espresso coffee £8

Clotted cream rice pudding, blackberry compote and an extra dollop of clotted cream
£10

Selection of cheeses, chutney, crackers, balsamic onions £12 try with

Limited edition Archangels sloe wine £5