

Tempus begins

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| Butternut squash and ginger soup with toasted almonds and crème fraiche | £5.25 |
| Wild mushrooms on toast with fried egg and watercress pesto | £6.95 |
| Chicken liver and foie gras terrine with sultana brioche and quince jelly | £7.75 |
| Grilled goats cheese with walnuts, roasted pears and chard | £5.95 |
| Pan fried mackerel on a warm salad of new potatoes, black pudding and red onion with mustard sauce | £5.50 |
| Homecured gravadlax with toasted walnut bread, caper berries and celeriac remoulade | £6.95 |

Tempus continues

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| Chargrilled 10oz Casterbridge ribeye steak with hand cut chips, field mushroom and slow roasted tomatoes | £19.50 |
| Seared scallops with new potatoes, spinach and beurre noisette | £17.75 |
| Pan fried sea bass with curried puy lentils, crisp pancetta and baby apples | £17.25 |
| Rump of lamb with bubble and squeak, aubergine chutney and tarragon jus | £18.95 |
| Slow braised belly pork with sweet potato ravioli, broad beans and vine tomatoes | £16.95 |
| Peppered monkfish with saffron linguini and fennel | £18.50 |
| Feta cheese, sun dried tomato and black olive risotto balls with cucumber salad | £13.95 |
| Pumpkin sorrel and pine nut ravioli with sauteed baby spinach and salsa verde | £13.95 |
| Wild mushroom and walnut linguini with parmesan shavings and truffle oil | £13.95 |
| Goats cheese and asparagus tartlet with roasted onions and water cress salad | £13.95 |

Side orders

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| Colcannon mash | £3.50 |
| Honey roasted roots | £3.00 |
| Hand cut chips | £3.00 |
| Green beans with almonds | £3.50 |
| New potatoes with sea salt and thyme | £3.00 |
| Green salad | £3.50 |
| Tomato and red onion salads | £3.50 |

Tempus finale

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| Bramley apple tarte tatin with home made vanilla ice cream | £5.75 |
| Baked egg custard with roasted figs and honey | £5.25 |
| Platter of English cheeses with plum chutney and soda bread | £7.50 |
| Baileys crème brulee with praline crust and cherry biscotti | £5.95 |
| Chilled rice pudding with caramelized apricots and almond syrup | £5.25 |
| Rich dark chocolate fondant with clotted cream and cherries | £6.25 |

Plat Du Jour

Monday

Grilled gammon, poached egg and buttered new potatoes

Tuesday

Chunky steak and ale pie with hand cut chips

Wednesday

Locally cured ham with hand cut chips and fried egg

Thursday

Fragrant Thai green tiger prawn curry with sticky coconut rice

Friday

Beer battered cod, hand cut chips and mushy peas

Saturday

Rump steak, grilled tomato, portabello mushrooms and hand cut chips

Sunday

Pork chops with roasted potatoes apple and parsnip and thyme gravy

£12.95

Restaurant open from 5.00pm - 10.00pm - Monday to Saturday 7.00pm - 9.30pm on Sunday.

All ingredients have been chosen with great care using local producers and farms wherever possible.

There is a possibility of nut traces within some of the dishes prepared for the Tempus menu