Fish soup with rouille, gruyère & croutons	9
Courgette, peppers, chicory & goats curd salad, walnut dressing	6
Double baked cheese soufflé	8
Crab & avocado salad	12.5
Scallops, Vietnamese dressing, nori & crispy onions	12.5
Pork rillettes, toast & chutney	6.5
Beer battered cod, chips & mushy peas	14
Whole plaice, leeks, lemon butter	16
Tranche of halibut, smoked mussel cream & greens	20
Confit chicken leg, sautéed potatoes & agrodolce onions	15
Gnocchi, roast squash & sage butter	12
Mixed leaf salad New potatoes Spinach Chips	3 3 3
Vanilla ice cream with warm salted caramel	5
Panna cotta, kiwi berries	6
Pear & chocolate tart	7.5
SBH sorbet strawberry, raspberry, mango	1.5 a scoop
SBH ice cream vanilla, chocolate, dulce de leche	2 a scoop
Selection of cheese Cornish Yarg, Waterloo, Blue vinny	5 each
Truffles	3

SET LUNCH
Monday-Friday

2 courses £15
3 courses £18

Smoked mackerel pate
Chicken liver parfait

Fishcakes, spinach & hollandaise

Braised ox cheek with herb polenta

Rice pudding, plums & nectarines

Chocolate bavarois, custard & bourbon sultanas

SANDWICH MENU
11.00am – 6.00pm

Cheddar cheese & chutney 6

Salt beef & mustard 8

Croque monsieur 6

Fish finger & tartare sauce 6.5

Crab sandwich 9.5

Chips 3