

Sample Dinner Menu

OUR MENUS CHANGE DAILY, PLEASE CALL US FOR TODAY'S MENU We are proud to support

Garlic Bread £3.00  Homemade bread, olive oil, balsamic vinegar £4.00

Homemade bread, olive oil, balsamic vinegar, olives, houmous £6.00



Old Winchester cheese and basil arancini, pea puree, Heritage tomato salad, pea shoots, herb oil £9.25

Hot seafood, mussels and tiger prawns crostini with garlic, chilli and parsley, pickled fennel, aioli £9.95

Primrose Herd pork, apricot and peppercorn pâté, pickled vegetables, apple and port jelly, toast £8.95

Tempura tiger prawns, seafood and broccoli, Asian coleslaw, sweet chilli, lime and coriander dressing £9.75

Chargrilled Cornish sardine fillets, Heritage tomato, olive and potato salad, croutons, basil pistou £9



Char-grilled sirloin steak, tomato fondue, shallot, red wine and beef dripping dressing, rocket salad, chips £23

Primrose Herd pork belly, soy glaze, hogs' pudding, char-grilled baby gem, cavolo nero, celeriac and apple £18.50

Garlic roast Cornish chicken breast, wild mushrooms, roast garlic, Old Winchester and basil arancini, pea puree £17.95

Roasted skate wing fillet, garlic and parsley, anchovies, tomato and caper dressing, new potatoes, herb salad £20

Cornish hake fillet, mussel and potato Goan style curry, basmati rice, aubergine pickle, yoghurt £20

Deep-fried haddock in batter, chips, minted peas, tartare sauce £14.95

Panko breaded cauliflower, chickpea and coconut curry, basmati rice, aubergine pickle, yoghurt dressing, flatbread (v)

£14.95



Sides: Chips £4  Chips, parmesan, and truffle oil £4.95  Rocket and parmesan salad £4

Garlic buttered Cornish early potatoes £4  Local greens with herb butter £4

Dessert Menu

Lemon and vanilla posset, Cornish strawberries, brown sugar meringues, red berry sorbet £8

Dark chocolate and espresso pot, salt caramel brownie, chocolate crumb, mocha ice cream £8

Warm sticky ginger pudding, toffee sauce, poached pear, almond nougatine, vanilla ice cream £8

Affogato – two scoops of our homemade vanilla ice cream, a single shot of coffee, chocolate crumb £5.25

Cheeky Affogato – the same as above with a liqueur of your choice £8

A selection of four West Country cheeses with apple and port jelly and biscuits £10

Homemade Ice Creams and Sorbets £2.25 per scoop

Ice Creams: Cornish clotted cream vanilla / Chocolate & honeycomb/ Coffee mocha /

Orange and passionfruit / Strawberry ripple/ Sorbets: Red berry / Chocolate and coconut sorbet

We can cater for most dietary requirements and allergies.

We can also cater for vegan's and vegetarians.

Please ask for details.