



STARTERS

- Sourdough bread & cultured butter (V)*
3.95
- Cured Loch Duart salmon, confit betroot,
horseradish yoghurt, buttermilk dressing*
14.95
- Crispy beef fritta, forest mushroom fregola,
caramelised onion puree*
12.95
- Dorset crab on toast, confit lemon,
natural yoghurt, sea herbs, sourdough*
14.95
- Crispy calamari, lime, Thai dressing, sweet chilli dip*
14.95
- Fennel & orange salad, yogurt dressing,
orange vinaigrette, seeds & grains (V)*
12.95
- Porthilly oysters, shallot vinegar, lemon,
Vietnamese dressing*
3.50 each
- Beef carpaccio, rocket, aged parmesan & truffle dressing*
19.50
Add black perigord truffle £10 supplement
- Salad of Jerusalem artichokes, truffle vinaigrette,
foraged herbs, bitter leaves (V)*
14.95

MAINS

- Grilled beef burger, Fontina cheese, tomato relish, onion rings, brioche bun, fries* 20.5
- Buttermilk fried chicken sandwich, iceberg lettuce, Churchill sauce, brioche bun, fries* 20.5
- Cornish sea bream, red pepper & pine nut caponata, aubergine puree* 27.5
- Newlyn line caught cod, pearl barley, Atlantic prawns, lemongrass velouté* 29
- Jerusalem artichoke risotto, artichoke crisps, aged parmesan* 22
- Grilled Cumbrian cob chicken, pumpkin fregola, trompette mushrooms, garlic crisps* 25.5
- Saddleback pork belly, white bean cassoulet, savoy cabbage, pearl onions* 27.5
- Steak cooked over charcoal served with green salad, béarnaise sauce, fries*
- Rib eye* 37
- Sirloin* 39
- T-bone (1kg) to share* 90

PIZZA & PASTA (All pizza's available gluten free)

- Handmade penne, braised venison ragu, aged parmesan* 17
- Handmade rigatoni, nduja, mascarpone, basil, Parmesan, confit tomatoes* 19.5
- Wood-fired pizza, tomato, mozzarella, pepperoni* 19.5
- Wood-fired pizza, tomato, rocket, Taleggio, red onion, Parma ham* 19.5
- Wood-fired pizza, tomato, mozzarella, basil (V)* 17

SIDE ORDERS

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| <i>Tenderstem broccoli</i>
6.5 | <i>Fries</i>
6.5 | <i>Fine beans with confit shallot</i>
6.5 |
| <i>Green salad</i>
6.5 | <i>Rocket and Parmesan salad, balsamic vinaigrette</i>
6.5 | <i>Mashed potatoes</i>
6.5 |

DESSERTS

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| <i>Rum and raisin parfait, spiced pineapple,
coconut sorbet</i>
9 | <i>Ice cream & sorbet</i>
9 | <i>Hazlenut praline and clementine choux,
javira milk chocolate sauce</i>
9 |
| <i>Caramelised pear and almond tart, burnt
honey ice cream</i>
9 | <i>Valrhona chocolate moelleux,
milk ice cream</i>
9.50 | <i>Selection of British and European
cheeses, crackers and chutney</i>
12.95 |

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.

A 12.5% discretionary service charge will be added to your bill.