



## Dinner Menu

**Nocellara del Belice and Kalamata olives** - 5

**Rosemary focaccia** - Estate Dairy butter - 6.5

**Padron peppers** - smoked sea salt - 8.5

**Roasted garlic hummus** - rose harissa, flatbread - 8.5

**Beal's Farm Mangalitsa charcuterie** - 10

**Fish croquettes** - red pepper aioli - 8.5

---

**Leek and potato soup** - chive crème fraîche - 7.5

**Salt baked beetroot** - goats cheese, bitter leaves, horseradish - 10

**Cured Sea trout** - Bedlam Farm asparagus, cucumber, dill, dulse - 14

**Chicken liver parfait** - rhubarb, port jelly, toasted brioche - 12

**Sea Bream carpaccio** - kohlrabi, grapefruit, yoghurt, dill - 12

**Suffolk lamb** - Roscoff onion, salt baked turnip, black garlic - 36

**Dingley Dell pork** - sand carrot, morels, tarragon - 27

**Pea risotto** - Pied de mouton, aged Parmesan, hazelnuts - 20

**South coast cod** - cauliflower, Monk's beard, caper, chive - 30

**Cornish hake** - Shetland Isle mussels, sprouting broccoli, wild garlic, lemon verbena - 33

## Beef supplied from the award-winning Philip Warren butchers Launceston

**225g Ribeye** - 39

**225g Fillet** - 46

**700g Côte de boeuf** - 90

Peppercorn - blue cheese - roasted garlic & parsley - Café de Paris

Triple cooked chips - fries - creamed potato - new potatoes

## Sides

**Baked heritage carrots** - caraway, honey, brown butter, tarragon - 6.5

**Roasted hispi cabbage** - white miso, crispy chilli - 6.5

**Caesar salad** - gem lettuce, anchovy, aged Parmesan - 7.5

FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.



## Desserts

**Crème Brûlée** - chocolate chip cookie - 8.5

**Amalfi lemon parfait** - poached rhubarb, almond, yoghurt sorbet - 10

**Sticky toffee pudding** - salted caramel sauce, vanilla ice cream - 8.5

**70% Saint Domingue chocolate delice** - praline ice cream - 10

**Ice cream and sorbets** - 7.5

**Petit Fours** - 6

### Selection of British cheeses

**3 cheeses** - 14

**5 cheeses** - 19

All served with damson jelly, chutney, grapes, crackers

### Barbers Cheddar - Somerset

A traditional farmhouse Cheddar characterised by a densely rich and creamy texture, and layers of flavour that can range from savoury and mustardy to juicy and bright, with a pleasing tang of acidity.

### Colston Bassett - Nottinghamshire

Rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue.

### Rosary - Wiltshire

Rosary Goat is a fresh-tasting, award-winning goat's cheese with a light and airy texture. Pale and delicate with a creamy finish.

### Tunworth - Hampshire

A Camembert which has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

### Idle Hour - Sussex

A semi-hard cheese, creamy tasting with citrus undertones and a hint of nut with an edible rind.

Sourcing fresh produce from local producers.

**FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.**

**IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.**

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.