



## Dinner Menu

- Nocellara del Belice and Kalamata olives** - 5  
**Rosemary focaccia and seeded sourdough** - Estate Dairy butter - 6.5  
**Padron peppers** - smoked sea salt - 7.5  
**Roasted garlic hummus** - rose harissa, flatbread - 7.5  
**Beal's Farm Mangalitsa charcuterie** - 10  
**Maldon Rock oyster** - cucumber, dill, jalapeño granita - 5 each
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- Celeriac soup** - Granny Smith apple, pickled walnut - 7.5  
**Chicken liver parfait** - nectarine, madeira jelly, toasted brioche - 12  
**Rosary goats curd tartlet** - caraway, beetroots, candied hazelnut - 11  
**Loch Duart salmon** - oyster emulsion, cucumber, watercress - 13  
**Yellowfin tuna tartare** - watermelon, avocado, sesame, ponzu - 15

- Ross Cobb chicken** - Scottish girolles, parsnip, hazelnuts, tarragon - 26  
**Braised moorland Ox cheek** - creamed potato, savoy cabbage, sauce reform - 29  
**Delica pumpkin risotto** - pumpkin seeds, Berkswell, rocket - 19  
**Cornish hake** - Jerusalem artichoke, King Oyster, chestnut, vermouth, brown butter - 33  
**South Coast plaice** - St Austell Bay mussels, Coco de Paimpol, cauliflower, rainbow chard - 29

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

- 225g ribeye** - 39      **225g fillet** - 46  
**700g Côte de boeuf** - 90      **550g Chateaubriand** - 95  
Peppercorn - blue cheese - cowboy butter - roasted garlic & parsley  
Triple cooked chips - fries - creamed potato - new potatoes

## Sides

- Baked heritage carrots and beetroots** - burnt honey butter - 6.5  
**Roasted hispi cabbage** - white miso, crispy chili - 6.5  
**Baby gem salad** - ranch, avocado, dill, mint, aged Parmesan - 7

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.



## Bar Menu

<b>Ranch salad</b> - barbecued chicken, radish, dill, mint, aged parmesan	15.5
<b>Tanners' beer battered fish and chips</b> - crushed peas, lemon, tartare sauce	18.5
<b>Black bean and mushroom burger</b> - miso mayo, fennel slaw, fries	15.5
<b>Steak burger</b> - smoked bacon, cheddar, pickles, burger sauce, fries	17.5
<b>Buttermilk fried chicken burger</b> - fried chicken, Caesar mayo, cheddar, fries	17.5

## Autumnal Set Dinner Menu

### Wednesday - Thursday

2 - COURSE 28

3 - COURSE 35

**Celeriac soup** - Granny Smith apple, pickled walnut

**Goats cheese** - heritage beetroot, candied hazelnut

**Loch Duart Salmon rilette** - cucumber, dill, horseradish

**Middle white pork belly** - celeriac, sprouting broccoli, grain mustard

**Sea Bream** - Coco de Paimpol, rainbow chard, crab sauce

**Delica pumpkin risotto** - pumpkin seeds, Berkswell, rocket

**Riccini Magic Star apple crumble** - vanilla custard

**Crème brûlée** - chocolate and peanut butter biscuit

**Ice cream and sorbet**

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