



Sunday 18th July

Two courses - 28

Three courses - 35

Padron peppers - chipotle chilli - 4.5 **Chorizo** - blossom honey - 5
Roasted garlic hummus - rose harissa - 6 **Nocellara del Belice olives** - 4.5
Artisan Sourdough - whipped butter, smoked salt - 5

Sweetcorn soup – crème fraiche, smoked paprika

Confit Loch Duart salmon - yoghurt, dill, cucumber, horseradish

Creedy Carver chicken liver parfait - Orchard chutney, toasted sourdough

Isle of Wight tomatoes - Buffalo burrata, kalamata, almond, tomato dashi

Yellowfin tuna tartare - watermelon, avocado, shiso, ponzu (£4 supplement)

Paignton Harbour crab - salsa verde, green apple, kohlrabi, sea vegetables (£6 supplement)

Confit Aylesbury duck terrine – celeriac remoulade, shimeji, toasted brioche

Roast sirloin of Shorthorn beef - beef fat roast potatoes, Yorkshire pudding, red wine gravy

Roast middle white pork belly - beef fat roast potatoes, Yorkshire pudding, red wine gravy

Roast Suffolk lamb leg - beef fat roast potatoes, Yorkshire pudding, red wine gravy

Summer vegetable risotto - goats cheese, toasted hazelnuts, Scottish girolles, lemon oil

Tanner's beer battered fish and chips - crushed peas, lemon, tartare sauce

Line caught pollack - ratte potatoes, potted brown shrimp butter

Sticky toffee sundae

Ice cream and sorbets

Vanilla crème brûlée

Selection of British cheeses (£4 supplement)

70% Saint Domingue dark chocolate tart - salted caramel ice cream

Tahitian vanilla and ricotta cheesecake - Kentish berries, brown butter

Bramley apple crumble - vanilla custard

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

Please ask a member of staff for our vegetarian and vegan menu if required.

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.