



## Dinner Menu

**Nocellara del Belice and Kalamata olives** - 5  
**Rosemary focaccia** - 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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**Cauliflower soup** - roasted chestnuts - 7.5  
**Rosary goats curd tartlet** - caraway, beetroots, candied hazelnut - 11  
**Chicken liver parfait** - nectarine, madeira jelly, toasted brioche - 12  
**St Ewe egg yolk and smoked potato raviolo** - shimeji, aged parmesan, English autumn truffle - 14  
**Loch Duart salmon** - oyster emulsion, cucumber, watercress - 13  
**Yellowfin tuna tartare** - watermelon, avocado, sesame, ponzu - 15  
  
**Ross Cobb chicken** - pancetta, chanterelles, parsnip, hazelnuts, tarragon - 27  
**Braised moorland Ox cheek** - creamed potato, savoy cabbage, sauce reform - 29  
**Chart Farm Sika deer** - smoked celeriac, beetroot, shitake, Comice pear, bone marrow - 36  
**Delica pumpkin risotto** - pumpkin seeds, Berkswell, rocket - 19  
**Line Caught Wild Cornish Sea bass** - Jerusalem artichoke, King Oyster, vermouth, brown butter - 35  
**Brixham cod** - St Austell Bay mussels, sprouting broccoli, parsley - 30  
**10 hour slow cooked Suffolk lamb shoulder** - onion, balsamic, thyme - 68 (to share for 2)

## 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** - 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.



## Desserts

**Crème brûlée** - chocolate and peanut butter biscuit - 8.5

**Riccini Farm Magic Star apple parfait** - meadow sweet ice cream - 11

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

**70% Saint Domingue chocolate fondant tart** - hazelnut, orange ice cream - 12

(Please allow 15 minutes)

**Ice cream and sorbets** - 7.5

**Petit Fours** - milk chocolate fudge, apricot pâte de fruits, pistachio and cranberry biscotti - 6

### Selection of British cheeses

**3 cheeses** - 14

**5 cheeses** - 19

All served with chutney, 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.

### Blue Monday - Yorkshire

Blue Monday is a soft, creamy blue cheese with strong blue veining that develops a wonderfully soft, mellow, creamy texture. Intensely savoury, spicy, and rich with a thin natural rind.

### Canterbury Cobble - Canterbury

Naturally rinded brine-washed British Friesian cow's milk cheese, aged for two to four months. Made using the same starter culture as in Bowyer's brie-style cheese, giving Canterbury Cobble a slight sweetness to balance its tang.

### 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

The finished cheese has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Sourcing fresh produce from local producers.

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