



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

Roasted cauliflower soup - chestnuts - 7.5
Rosary goats curd tartlet - caraway, beetroots, candied hazelnut - 11
Chicken liver parfait - nectarine, madeira jelly, toasted brioche - 12
Loch Duart salmon - oyster emulsion, cucumber, watercress - 13
Yellowfin tuna tartare - watermelon, avocado, sesame, ponzu - 15
St Ewe egg yolk and smoked potato raviolo - shimeji, aged parmesan, English autumn truffle - 14

Ross Cobb chicken - pancetta, chanterelles, parsnip, hazelnuts, tarragon - 27
Braised moorland Ox cheek - creamed potato, spinach, sauce reform - 29
Chart Farm Sika deer - smoked celeriac, beetroot, shitake, Comice pear, bone marrow - 36
Delica pumpkin risotto - pumpkin seeds, rocket, parmesan - 19
Line caught Sea bass - Jerusalem artichoke, King Oyster, vermouth, brown butter - 33
Cornish hake - St Austell Bay mussels, sprouting broccoli, parsley - 30

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 hazelnut 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.

Idle Hour - Sussex

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

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.

Baron Bigod - Suffolk

Baron Bigod is an exquisite Suffolk made, bloomy pasteurised cows milk cheese in the style of a classic brie-de-meaux. A full-flavoured soft cheese with a nutty, mushroomy rind.

Sourcing fresh produce from local producers.

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