



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
Cod croquettes - smoked paprika aioli - 8
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 - quince, 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

Middle white pork - Hand dived Isle of Skye scallop, cauliflower, Russet apple - 29

Chart Farm Sika deer - smoked celeriac, beetroot, shitake, Comice pear, bone marrow - 36

Delica pumpkin ravioli - kale, chanterelles, sage - 20

Line caught Cornish pollack - Jerusalem artichoke, King Oyster, vermouth, brown butter - 32

South Coast cod - St Austell Bay mussels, smoked cod roe, 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 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

Tonka bean panna cotta - passion fruit, mango, coconut - 10

Crème brûlée - chocolate and hazelnut biscuit - 8.5

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.

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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