



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
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- Pea soup** - yoghurt, gem lettuce, lovage - 7.5
- Yellowfin tuna tartare** - watermelon, avocado, sesame, ponzu - 15
- Chicken liver parfait** - clementine, madeira jelly, toasted brioche - 12
- Rosary goats curd** - heritage carrots, tarragon, pain d'epices - 11
- Smoked Ratte potato Raviolo** - broad beans, morels, roasted onion broth - 13

- Middlewhite Pork** - grelot onion, peas, Oyster mushroom, grain mustard - 27
- Courgette and basil risotto** - Datterino tomatoes, ricotta, pumpkin seeds - 19
- Roast Romney Marsh lamb** - broad beans, broccoli, mint, caper - 36
- Line caught pollack** - Shetland Isle mussels, asparagus, courgette, chive butter sauce - 30
- Whole baked Cornish lemon sole** - potted brown shrimp butter, new potatoes - 34

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 - Café de Paris - roasted garlic & parsley
- Triple cooked chips - fries - creamed potato - new potatoes

Sides

- Baked heritage carrots and beetroots**- tarragon butter - 6.5
- Roasted hispi** - white miso, crispy chilli - 6.5
- Cauliflower and broccoli gratin** - 6.5
- Baby gem salad** - ranch, avocado, dill, mint, aged Parmesan - 7
- Isle of Wight asparagus** - wild garlic butter - 10

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 - lemon biscuit - 8.5

Hugh Lowe Farm strawberry tartlet - hibiscus, pistachio, tonka bean ice cream - 12

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

70% Saint Domingue chocolate - hazelnut, salted caramel - 12

Ice cream and sorbets - 7.5

Selection of British cheeses

3 cheeses - 14

5 cheeses - 19

All served with chutney, crackers & damson jelly

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.

Colston Bassett - Nottinghamshire

Rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue

Berkswell - West Midlands

Hard ewe's milk cheese with a complex sweetness, gentle tang and slight granular texture. Often draws comparisons with Manchego.

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

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