



Dinner Menu

Nocellara del Belice and Kalamata olives - 5

Sourdough - Estate Dairy cultured butter - 6.5

Padron peppers - smoked sea salt - 7.5

Roasted garlic hummus - rose harissa, flatbread - 7.5

Beal's Farm Mangalitsa charcuterie - 10

Fish croquettes - smoked tandoori aioli - 8

Broccoli soup - smoked ham hock, yoghurt, pistachio dukkah - 7.5

Yellowfin tuna ceviche - watermelon, avocado, sesame, ponzu - 15

Chicken liver parfait - clementine, madeira jelly, toasted brioche - 12

Dry aged native beef tartare - mushroom, St. Ewe egg yolk, celeriac, horseradish - 15

Rosary goats curd - heritage carrots, tarragon, pain d'epices - 11

Smoked Morghew Park Estate Ratte Raviolo - wild garlic, morels, roasted onion broth - 13

Ross Cobb chicken - black garlic, Hen of the Woods, turnip, lemon thyme - 26

Hand cut Macaroni - onion squash, kale, hazelnuts, mushrooms, Pecorino - 20

Roast Suffolk lamb - kale, broccoli, mint, caper - 36

Cornish cod - Portland crab risotto, fennel, agretti, shellfish bisque - 36

South coast hake - Shetland Isle mussels, white asparagus, wild garlic - 30

Beef supplied from the award-winning Philip Warren butchers Launceston

225g ribeye steak - 39 **225g fillet steak** - 46

700g Côte de boeuf - 90

Peppercorn - blue cheese - Café de Paris - roasted garlic & parsley

Triple cooked chips - fries - creamed potato - new potatoes

Sides - 6.5

Baby gem salad - ranch dressing, aged Parmesan

Roasted hispi - miso butter, crispy chili

Baked heritage carrots & beetroots

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 - gingerbread biscuit - 8.5

Yoghurt parfait - forced rhubarb - 11

Yorkshire rhubarb and custard Mille-feuille - hibiscus, pistachio, tonka bean ice cream - 12

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

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

Ice cream and sorbets - 7.5

Selection of British cheeses

3 cheeses - 14

5 cheeses - 19

All served with chutney, jelly & crackers

Montgomery's Farmhouse Cheddar - Somerset

Montgomery's Cheddar is the epitome of traditional, handmade, unpasteurised Somerset cheddar. Deep, rich, nut flavours.

Cropwell Bishop - Nottingham

Blue Stilton with a rich tangy flavour and a velvety-soft texture that makes it melt in the mouth. It is made using vegetarian rennet and around 78 litres of fresh, local milk. To allow this Stilton to develop its unique flavour, it is aged for up to 12 weeks.

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.

Camembert - Sussex

A creamy, mushroom tasting earthy cheese with a natural white edible rind. Made from cow's milk. Sussex Camembert is slightly more intense in character than the closely related brie.

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