



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
Cod croquettes - tandoori mayonnaise - 8
Beal's Farm Mangalitsa charcuterie - 10

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 - wild garlic, morels, roasted onion broth - 13

Middlewhite Pork - grelot onion, peas, King oyster mushroom - 27
Wild garlic and pea risotto - asparagus, peas, ricotta, toasted hazelnuts - 19
Roast Romney Marsh lamb - broad beans, broccoli, mint, caper - 36
South coast pollack - fennel pollen, cauliflower, haricot beans, sauce bouillabaisse - 28
Line caught Newlyn cod - mussels, Isle of Wight asparagus, three-cornered leek, smoked dulse - 35
Tronçon of Cornish turbot - spring vegetable, English sparkling wine butter sauce - 42

Beef supplied from the award-winning Philip Warren butchers Launceston

225g ribeye - 39 **225g fillet** - 46
700g Côte de boeuf - 90 **600g 85 day dry aged Hereford ribeye** - 105
Peppercorn - blue cheese - Café de Paris - roasted garlic & parsley
Triple cooked chips - fries - creamed potato - new potatoes

Sides

Baked heritage carrots and beetroots - 6.5
Cauliflower and broccoli gratin - 6.5
Roasted hispi - miso butter, crispy chilli - 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 - praline, 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.

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.

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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