

## Dinner Menu

**Nocellara del Belice and Kalamata olives** - 4.5

**Roasted Piquillo pepper hummus** - rose harissa, flatbread - 6.5

**Sourdough** - Estate Dairy cultured butter - 6

**Chorizo** - blossom honey - 6

**Padron peppers** - chipotle chilli - 6

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**Roasted cauliflower soup** - crème fraiche - 7

**Dry aged native beef tartare** - egg yolk, mushroom, nasturtium - 14

**White Lake farm goats curd tartlet** - asparagus, peas, horseradish - 10

**Cured Loch Duart salmon** - daikon, citrus, shiso, ponzu dashi - 12

**Creedy Carver chicken liver parfait** - blood orange chutney, madeira jelly, brioche - 11

**Hand dived Orkney Scallop** - wild garlic, peas, horseradish - 22

**Cotswolds white chicken** - Wye Valley asparagus, peas, morels, tarragon - 25

**Wild garlic risotto** - ricotta, toasted hazelnuts, morels - 20

**Roast Suffolk lamb** - salsa verde, turnip, cime di rapa, broad beans - 34

**Wild seabass** - sprouting broccoli, ratte potatoes, Shetland Isle mussel chowder sauce - 35

**Cornish pollack** - Wye Valley asparagus, Jersey Royal potatoes, chive butter sauce - 22

### Beef supplied from the award-winning Philip Warren butchers Launceston

**225g fillet steak** - 42

**225g ribeye steak** - 35

**700g Côte de boeuf** - 85

**550g Chateaubriand** - 90

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

Triple cooked chips - fries - creamed potato - ratte potatoes

### Sides - 5

**Triple cooked chips - creamed potato - ratte potatoes**

**baked carrots**, brown butter, caraway - **baby gem salad**, aged parmesan

**purple sprouting broccoli**, soy, sesame

**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

**Strawberry parfait** - yoghurt sorbet - 9

**Dark chocolate moelleux** - salted peanut, banana, caramel ice cream - 10 (please allow 15 minutes)

**Sticky toffee pudding** - Madagascan vanilla ice cream - 7.5

**Pavlova** - Yorkshire rhubarb, lemon curd - 9

**Ice cream and sorbets** - 6.5

**Petit Fours** - 5

**Selection of 3 British cheeses** 13

**Selection of 5 British cheeses** 18

All served with fruit jelly & crackers

### **Wookey Hole - Dorset**

The texture is firm and the cheese is cream-coloured. The aroma is a complex mix of sweet, creamy, farmy and earthy. The flavours are big, robust and well rounded, with competing notes such as sweet and salty, or earthy and tangy.

### **Colsten Bassett - Nottinghamshire**

Colston Bassett's Stilton is a rich cream colour with even blue veining throughout. The texture of the cheese is smooth and creamy with a mellow flavour that balances sweet and savoury notes.

### **Baron Bigod - Suffolk**

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

### **Idle hour - East Sussex**

Natural rind cheese with a light yellow colour. Has a short, crumbly texture. Lemon piquant taste.

### **Rosary - Wiltshire**

Rosary Goat Ash is a fresh-tasting, award-winning goats cheese with a light and airy texture. Pale and delicate with a creamy finish and light coating of corn ash which is said to aid digestion.

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