

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

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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