



Dinner Menu

Nocellara del Belice and Kalamata olives - 4.5
Roasted garlic hummus - rose harissa, flatbread - 7.5
Sourdough - Estate Dairy cultured butter - 6
Chorizo - blossom honey - 6
Padron peppers - smoked sea salt - 6
Fish croquettes - tandoori mayo - 6

Sweetcorn soup - yoghurt, gremolata, smoked paprika - 7
Dry aged native beef tartare - egg yolk, mushroom, nasturtium - 14
Isle of Wight heritage tomatoes - goats curd, basil, tapenade, gazpacho - 10
Yellowfin tuna ceviche - chimichurri, avocado, yoghurt, jalapeno, watermelon - 13
Chicken liver parfait - peach chutney, madeira jelly, brioche - 11
Southcoast crab tartlet - Wye Valley gooseberries, tarragon, almond - 18.5

Middlewhite pork - apricot, sand carrot, English peas, sauce charcuterie - 24
Courgette and pea risotto - ricotta salata, toasted hazelnuts - 19
Suffolk lamb - salsa verde, baba ganoush, Greek yoghurt - 34
Cornish hake - coco de paimpol, broad beans, girolles - 28
South Coast cod - shellfish risotto, leeks, sea aster - 32

Beef supplied from the award-winning Philip Warren butchers Launceston

225g fillet steak - 45 **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 - new potatoes

Sides - 6

Baby gem salad - ranch dressing, aged parmesan
baked carrots - brown butter, caraway
Green & Yellow beans - garlic butter
Creamed potato

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

70% dark chocolate pave - popcorn ice cream - 10

Hugh Lowe Farm summer berry Champagne trifle - 10

Sticky toffee pudding - salted caramel sauce, vanilla ice cream - 8

Provence yellow peach - frangipane, fig leaf ice cream - 10

Ice cream and sorbets - 6

Petit Fours - 5

Selection of 3 British cheeses 13

Selection of 5 British cheeses 18

All served with damson jelly, chutney, grapes & crackers

Wookey Hole - Dorset/Somerset

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.

Kentish Blue - Kent

Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long-lasting pleasant aftertaste. Kingcott Dairy's delicious raw milk gives it a unique taste.

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.

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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