



## 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
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- 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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