



## Dinner Menu

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

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

**Padron peppers** - smoked sea salt - 6.5

**Beal's Farm Mangalitsa charcuterie** - 8.5

**Roasted garlic hummus** - rose harissa, flatbread - 7.5

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**Parsnip soup** - crème fraiche, chestnuts - 7.5

**Yellowfin tuna ceviche** - watermelon, avocado, sesame, ponzu - 15

**Chicken liver parfait** - clementine, madeira jelly, milk bread - 12

**Line caught mackerel** - pickled cucumber, dill, yoghurt - 9

**Dry aged native beef tartare** - mushroom, St. Ewe egg yolk, celeriac, horseradish - 15

**Buffalo Burrata** - Comice pear, pickled walnut, bitter leaves, truffled honey - 10

**Middlewhite pork** - Winter cabbage, turnip, apple, mustard - 25

**Cauliflower risotto** - pecorino, extra virgin olive oil, rocket pesto - 19

**Chart Farm Sika deer** - radicchio, Jerusalem artichoke, cavolo nero - 36

**Cornish Cod** - Shetland Isle mussels, leeks, maitake, sea purslane - 32

**Wild sea bass** - crab raviolo, fennel, monksbeard - 34

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

**225g fillet steak** - 46    **225g ribeye steak** - 38

**700g Côte de boeuf** - 90    **550g Chateaubriand** - 95

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

Triple cooked chips - fries - creamed potato - Charlotte potatoes

## Sides - 6

**Baby gem salad** - ranch dressing, aged parmesan

**Roasted hispi** - miso butter, crispy chilli

**Baked heritage carrots**

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** - spiced orange biscuit - 8.5

**Pink lady apple parfait** - almond, yoghurt sorbet - 10

**Sticky toffee pudding** - caramel sauce, vanilla ice cream - 8.5

**70% dark chocolate Moelleux** - praline, salted caramel ice cream - 12

(Please allow a 15-minute wait)

**Ice cream and sorbets** - 7.5

### Selection of British cheeses

**3 cheeses** - 13

**5 cheeses** - 18

All served with chutney, jelly & crackers

### 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.

### Blue Monday - Yorkshire

Blue Monday is a soft, creamy blue cheese with strong blue veining that develops a wonderfully soft, mellow, creamy texture. Intensely savoury, spicy and rich with a thin natural rind.

### 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 goats cheese with a light and airy texture. Pale and delicate with a creamy finish.

### Camembert - Sussex

A creamy, mushroom tasting earthy cheese with a natural white edible rind. Sussex Camembert is slightly more intense in character than the closely related brie.

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