

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 - smoked sea salt - 6
Fish croquettes - garlic aioli - 6.5

Roasted carrot soup - crème fraiche - 7
Dry aged native beef tartare - egg yolk, mushroom, nasturtium - 14
Isle of Wight heritage tomatoes - goats curd, basil, tapenade - 10
Yellowfin tuna ceviche - chimichurri, avocado, yoghurt, jalapeno - 13
Creedy Carver chicken liver parfait - peach chutney, madeira jelly, brioche - 11
Southcoast crab tartlet - Wye Valley gooseberries, tarragon, almond - 18.5

Middlewhite pork belly - malt glazed cheek, English peas, carrot, cracked wheat - 24
Courgette and pea risotto - ricotta salata, toasted hazelnuts - 19
Suffolk lamb - salsa verde, baba ganoush, Greek yoghurt - 34
Stone bass - coco de paimpol, Shetland Isle mussels, broad beans, girolles - 27
Shetland Isle Monkfish - courgette, globe artichoke, saffron rouille, sauce bouillabaisse - 36

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 - Jersey Royals

Sides - 5

**Triple cooked chips - creamed potato -
sprouting broccoli, soy, sesame -
baby gem salad, aged parmesan
baked carrots, brown butter, caraway**

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 cremeux - Kentish cherries, almond - 10

Hugh Lowe Farm summer berry Champagne trifle - 10

Sticky toffee pudding - salted caramel sauce, vanilla ice cream - 7.5

Ice cream and sorbets - 6.5

Selection of 3 British cheeses 13

Selection of 5 British cheeses 18

All served with damson jelly & 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.

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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