



Dinner Menu

Nocellara del Belice and Kalamata olives - 4.5
Roasted garlic hummus - rose harissa, flatbread - 7.5
Sourdough - Estate Dairy cultured butter - 6
Padron peppers - smoked sea salt - 6.5
Beal's Farm Mangalitsa charcuterie - 8.5
Fish croquettes - smoked paprika aioli - 7.5

Honey roast parsnip soup - crème fraiche, chestnuts, sage - 7
Mrs Bell's Blue - William's pear, walnuts, truffle honey - 10
Yellowfin tuna ceviche - watermelon, avocado, sesame, ponzu - 14
Duck liver parfait - Victoria plum, madeira jelly, toasted brioche - 12
Dorset crab - kohlrabi, radish, satay, Thai basil - 18
Dry aged native beef tartare - mushroom, St. Ewe egg yolk, horseradish - 15
Middlewhite pork - onion squash, kale, cracked wheat, sauce charcuterie - 25
Autumn squash risotto - truffled ricotta, pumpkin seeds - 19
Chart Farm Sika deer - salt baked beetroot, celeriac, tardivo, green peppercorn - 36
Braised Sussex ox cheek - creamed potato, bone marrow, sauce bordelaise - 27
Wild Cornish seabass - Hen of the Woods, chestnut, Pink Lady, vermouth sauce - 36
Southcoast cod - shellfish cassoulet, spinach, crab bisque - 30
8-hour slow cooked lamb shoulder - onion, garlic, thyme, balsamic (for 2 to share) - 64

Beef supplied from the award-winning Philip Warren butchers Launceston

225g fillet steak - 45 **225g ribeye steak** - 35
550g Chateaubriand - 90 **700g Côte de boeuf** - 90
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
Baked carrots - brown butter, caraway
Buttered Autumn greens

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 - 8.5

Clementine and crème fraiche parfait - Amalfi lemon, anise hyssop - 10

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

70% dark chocolate Moelleux - praline, salted caramel ice cream - 10

(Please allow a 15-minute wait)

Ice cream and sorbets - 7

Selection of 3 British cheeses 13

Selection of 5 British cheeses 18

All served with chutney, grapes & crackers

Keens 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.

Lord London - East Sussex

Made by Arthur Alsop & Nick Walker in the heart of the East Sussex Countryside, this uniquely-shaped cow's milk cheese is a semi-soft, clean-tasting cheese with a natural creaminess and hint of citrus. It has an edible skin with a light dusting.

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 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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