



Dinner Menu

Nocellara del Belice and Kalamata olives - 4.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - smoked sea salt - 6.5

Roasted garlic hummus - rose harissa, flatbread - 7.5

Beal's Farm Mangalitsa charcuterie - 8.5

Celeriac soup - crème fraiche, chestnuts - 7.5

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

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

Loch Duart Salmon - citrus, kohlrabi, radish, dill, dashi - 13

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 - kale, 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 pollack - Portland crab risotto, fennel, agretti - 33

South coast monkfish - Shetland Isle mussels, cauliflower, pak choi, Vadouvan spice - 36

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 - gingerbread biscuit - 8.5

Pink Lady apple parfait - almond, yoghurt sorbet - 10

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

70% Saint Domingue chocolate - banana, praline - 12

Ice cream and sorbets - 7.5

Selection of British cheeses

3 cheeses - 13

5 cheeses - 18

All served with chutney, jelly & crackers

Montgomery's Farmhouse Cheddar- Somerset

Montgomery's Cheddar is the epitome of traditional, handmade, unpasteurised Somerset cheddar. Deep, rich, nut flavours

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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