



Dinner Menu

Nocellara del Belice and Kalamata olives - 5
Rosemary focaccia and seeded sourdough - Estate Dairy butter - 6.5
Padron peppers - smoked sea salt - 7.5
Roasted garlic hummus - rose harissa, flatbread - 7.5
Fish croquettes - miso mayonnaise - 8
Beal's Farm Mangalitsa charcuterie - 10

Sweetcorn soup - yoghurt, pistachio dukkah - 7.5
Chicken liver parfait - nectarine, madeira jelly, toasted brioche - 12
Rosary goats curd - Isle of Wight tomatoes, kalamata tapenade - 11
Loch Duart salmon - oyster emulsion, cucumber, watercress - 13
Yellowfin tuna tartare - watermelon, avocado, sesame, ponzu - 15

Chart Farm Sika deer - celeriac, salt baked beetroots, radicchio, elderberries - 36
Middle white pork - King Oyster, sweet and sour aubergine, sprouting broccoli - 26
Delicata squash risotto - pumpkin seeds, Berkswell, rocket - 19
Line caught Cornish pollack - Shetland Isle mussels, Coco de Paimpol, cauliflower - 32
Southcoast Ray wing - new potatoes, Rainbow chard, devilled caper brown butter - 24

Beef supplied from the award-winning Philip Warren butchers Launceston

225g ribeye - 39 **225g fillet** - 46
700g Côte de boeuf - 90 **550g Chateaubriand** - 95
Peppercorn - blue cheese - cowboy butter - roasted garlic & parsley
Triple cooked chips - fries - creamed potato - new potatoes

Sides

Baked heritage carrots - burnt honey butter - 6.5
Roasted hispi cabbage - white miso, crispy chilli - 6.5
Baby gem salad - ranch, avocado, dill, mint, aged Parmesan - 7

**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 - chocolate and peanut butter biscuit - 8.5

Buttermilk panna cotta - Hugh Lowe Farm raspberries - 10

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

70% Saint Domingue chocolate - hazelnut, salted caramel - 12

Ice cream and sorbets - 7.5

Petit Fours - milk chocolate fudge, apricot pâte de fruits, pistachio and cranberry biscotti - 6

Selection of British cheeses

3 cheeses - 14

5 cheeses - 19

All served with chutney, 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 goat's cheese with a light and airy texture. Pale and delicate with a creamy finish.

Tunworth - Hampshire

The finished cheese has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Sourcing fresh produce from local producers.

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