

Dinner Menu

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 - chipotle chilli - 6

Roasted carrot soup - crème fraiche - 7

Dry aged native beef tartare - egg yolk, mushroom, nasturtium - 14

White Lake farm goats curd tartlet - asparagus, peas, horseradish - 10

Cured Loch Duart salmon - daikon, citrus, shiso, ponzu dashi - 12

Creedy Carver chicken liver parfait - peach chutney, madeira jelly, brioche - 11

Portland harbour crab - Tokyo turnip, sea herbs - 18

Cotswolds white chicken - Wye Valley asparagus, mushroom, peas, tarragon - 24

Courgette and pea risotto - ricotta, toasted hazelnuts - 19

Roast Suffolk lamb - salsa verde, creamed potato, broad beans - 34

Stone Bass - English asparagus, Jersey royals, Shetland Isle mussel chowder sauce - 28

Cornish pollack - borlotti beans, globe artichoke, courgette, Isle of Wight tomatoes - 26

Beef supplied from the award-winning Philip Warren butchers Launceston

225g fillet steak - 42

225g ribeye steak - 35

700g Côte de boeuf - 85

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

Triple cooked chips - fries - creamed potato - ratte potatoes

Sides - 5

Triple cooked chips - creamed potato - Jersey Royal potatoes

baked carrots, brown butter, caraway - **baby gem salad**, aged parmesan

buttered greens - **purple sprouting broccoli**, soy, sesame

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

Vanilla bean cheesecake - peach, raspberry sorbet, toasted almonds - 9

Lemon posset - strawberry sorbet, lemon curd - 9

70% Tanzanian chocolate delice - Kentish cherry sorbet - 10

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

Ice cream and sorbets - 6.5

Petit Fours - 5

Selection of 3 British cheeses 13

Selection of 5 British cheeses 18

All served with fruit jelly & crackers

Wookey Hole - Dorset

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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