



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
Beal's Farm Mangalitsa charcuterie - 10
Maldon Rock oyster - cucumber, dill, jalapeño granita - 5 each

Celeriac soup - Granny Smith apple, pickled walnut - 7.5
Chicken liver parfait - nectarine, madeira jelly, toasted brioche - 12
Rosary goats curd tartlet - caraway, beetroots, candied hazelnut - 11
Loch Duart salmon - oyster emulsion, cucumber, watercress - 13
Yellowfin tuna tartare - watermelon, avocado, sesame, ponzu - 15

Ross Cobb chicken - Scottish girolles, parsnip, hazelnuts, tarragon - 26
Braised moorland Ox cheek - creamed potato, savoy cabbage, sauce reform - 29
Delica pumpkin risotto - pumpkin seeds, Berkswell, rocket - 19
Cornish hake - Jerusalem artichoke, King Oyster, chestnut, vermouth, brown butter - 33
South Coast plaice - St Austell Bay mussels, Coco de Paimpol, cauliflower, rainbow chard - 29

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 and beetroots - burnt honey butter - 6.5
Roasted hispi cabbage - white miso, crispy chili - 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.



Bar Menu

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	15.5
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	18.5
Black bean and mushroom burger - miso mayo, fennel slaw, fries	15.5
Steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	17.5
Buttermilk fried chicken burger - fried chicken, Caesar mayo, cheddar, fries	17.5

Autumnal Set Dinner Menu

Wednesday - Thursday

2 - COURSE 28

3 - COURSE 35

Celeriac soup - Granny Smith apple, pickled walnut

Goats cheese - heritage beetroot, candied hazelnut

Loch Duart Salmon rilette - cucumber, dill, horseradish

Middle white pork belly - celeriac, sprouting broccoli, grain mustard

Sea Bream - Coco de Paimpol, rainbow chard, crab sauce

Delica pumpkin risotto - pumpkin seeds, Berkswell, rocket

Riccini Magic Star apple crumble - vanilla custard

Crème brûlée - chocolate and peanut butter biscuit

Ice cream and sorbet

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