



Lunch Menu

2-COURSE 32

3-COURSE 38

Rosemary focaccia - Estate Dairy butter - 6.5

Nocellara del Belice and Kalamata olives - 5

Roasted garlic hummus - rose harissa, flatbread - 8.5

Padron peppers - smoked sea salt - 8.5

Beal's Farm Mangalitsa charcuterie - 10

Potato and wild garlic soup - chive crème fraîche

Salt baked beetroot - goats cheese, bitter leaves, horseradish

Loch Duart salmon and pollack fishcake - herb emulsion, fennel salad

Confit chicken and smoked ham hock terrine - carrot, almond

Yellow fin tuna tartare - watermelon, avocado, sesame, blood orange ponzu (£6 supplement)

Chart Farm Sika deer faggot - pearl barley, cavolo nero, turnip, green peppercorn

Ross Cobb chicken - sprouting broccoli, grain mustard, tarragon

Wild garlic risotto - Pied de mouton, Kelly's Canterbury, hazelnut

South Coast pollack - cauliflower, Monk's beard, caper, chive

Cornish cod - St Austell Bay mussels, New Forest asparagus, lemon verbena (£12 supplement)

Dark chocolate Namelaka - coconut, salted caramel ice cream

Pavlova - poached rhubarb, lemon curd

Bramley apple crumble - vanilla custard

Ice cream and sorbets

Selection of British cheeses

(3x cheeses £6 supplement, 5x cheeses £10 supplement)

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.



Straight from our Big Green Egg

Beef supplied from the award-winning Philip Warren butchers Launceston

225g Ribeye - 39

225g Fillet - 46

700g Côte de boeuf - 90

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

Triple cooked chips - fries - creamed potato - new potatoes

Sides

Baked heritage carrots - caraway, honey, brown butter, tarragon - 6.5

Roasted Primo cabbage - white miso, crispy chilli - 6.5

Caesar salad - gem lettuce, anchovy, aged Parmesan - 7.5

Bar Menu

Caesar salad - barbecued chicken, gem lettuce, anchovy, aged Parmesan	16
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	19
Plant burger - garlic aioli, cheddar, pickles, fries	18
Steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	18
Buttermilk chicken burger - house kimchi, Gochujang mayo, fries	18

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