

STARTERS	Kidderton ash goats cheese (NGCI) (V) charred tenderstem broccoli, beetroot purée, toasted pine nuts, chilli oil	£9	Three half shell Cornish scallops chorizo butter, chorizo crumb, chilli and garlic mayonnaise	£14
	Confit duck pâté (NGCI) (DF) burnt apple, whisky jelly, black garlic	£14	Crispy jerk mushroom (NGCI) (VG) (DF)	£11
	Crispy pork cheek (NGCI) (DF) coral gremolata, hazelnut emulsion, chive oil	£12	ginger mayonnaise, plantain banana, puffed rice	
MAINS	Moroccan crusted lamb rump (NGCI) merguez sausage croquette, apricot gel, spiced romanesco	£32	Roasted fennel risotto (NGCI) (DF*) (VG*) whipped sea purslane butter, crispy seaweed, dill oil	£24
	Cod and crab (NGCI) mussels, asparagus, smoked cod roe beurre blanc	£28	Grilled lemon sole (NGCI) garlic roasted new season potatoes, tenderstem broccoli, sweet peas,	£28
	Braised ox cheek and port pie beef fat mashed potatoes, creamed leek, pickled wild mushrooms	£30	watercress oil Highland Wagyu	£26
	Spiced beetroot falafel (NGCI) (VG) madras, lime pickle, pickled mango, coconut flat bread, chilli oil	£24	beef burger (NGCI*) (DF*) duck fat rosti, apple wood, chilli jam and fries	
SIDES	Roasted new potatoes (NGCI) (VG*) garlic, chive	£6	Creamed savoy cabbage (NGCI)	£6
			Garlic roasted field mushrooms (NGCI)	£7

Head Chef - Max Ellerton

£6

Heriford blue cheese

Price in brackets indicates supplement. Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. We try to source as much produce as we can from the local area with suppliers such as Kingfisher Fish / West Country Fruit Sales. A discretionary 10% service charge will be applied to your bill. (V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available

Buttered mixed greens (NGCI) (VG*)