



STARTERS

Celeriac pastrami (NGCI*) (VG) tomato chilli chutney, truffle	£12	Sticky wagyu beef bon-bons crispy leek, horseradish, jus	£15
Cornish crab raviolo black garlic butter, samphire, peanut crumb	£15	Glazed fig (NGCI) (V) goats cheese mousse, Boringdon honey	£13
Pork belly (NGCI*) (DF*) raisin purée, pickled slaw, red Thai sauce	£14		

MAINS

Aged beef sirloin (NGCI) dauphinoise, honey glazed baby carrots, truffle jus	£38	Creedy Carver chicken (NGCI) (DF*) black pudding and date stuffing, swede, jus	£31
Line caught mackerel (DF*) tomato and olive ketchup, pickled celeriac, beetroot and apple	£28	Beetroot wellington (VG) roasted summer vegetables, Madeira sauce	£27
Wagyu burger (NGCI*) (DF*) pepperjack, crispy streaky bacon and onion jam, fries, red slaw	£27	Wild sea bream and crayfish gnocchi, salsify, saffron velouté	£31
Braised beef short rib leek and potato tartlet, roquefort, bone marrow	£33		

SIDES

Roasted garlic new potatoes (VG)	£7	Cheesy potato gratin (NGCI) crispy onion	£8
Fries (NGCI) parmesan and truffle	£8	Buttered savoy cabbage (NGCI) (V)	£6

Head Chef - Max Ellerton

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