



NIBBLES

Sourdough with whipped butter (VG*) (DF*) (NGCI*)	£5	Jalapeño hot honey glazed chorizo	£6
Marinated olives (V) (DF)	£4	Seaweed dusted popcorn (NGCI) (VG)	£4

STARTERS

Parsnip and truffle velouté (NGCI) (V) candied walnuts, pickled apple	£12	Duck terrine (NGCI) (DF*) port jelly, preserved cherries, sorrel	£15
Whipped burrata (NGCI) (V) confit cherry tomatoes, hazelnut pesto, focaccia	£14	Jerusalem artichoke and truffle ravioli (VG*) black garlic, mustard	£14
Highland cured salmon (NGCI) (DF*) buttermilk, lovage, sea beets	£14		

MAINS

Crispy saddleback pork escalope apple and calvados relish, mustard beurre blanc, bacon roasted savoy cabbage	£32	Roasted cauliflower risotto (VG*) (NGCI) pickled shallot, hazelnut, fried garlic	£28
Elston Farm beef sirloin (NGCI) green peppercorn sauce, potato fondant, Roscoff onion jam, watercress (£5 supplement for inclusive diners)	£38	Bone roasted skate wing (NGCI*) (DF*) seaweed butter, samphire, triple cooked chips	£32
Salt baked Brixham cod curried crab gnocchi, kombu emulsion, lime leaf oil	£34	Highland Wagyu beef burger (NGCI*) (DF*) whipped beef fat mayonnaise, applewood cheddar, jalapeño hot honey, potato rosti	£32
Roasted red pepper & smoked almond rigatoni (VG*) (NGCI*) rocket, basil oil	£26		

SIDES

Potato gratin (NGCI*) (V) crispy onions, chive	£7	West country tenderstem broccoli (VG*) (NGCI) chipotle chilli butter	£6
Parmesan and truffle fries (VG*) (NGCI*)	£6	Creamed spinach (DF*) (NGCI) (V)	£6

Head Chef - Max Ellerton

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. 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