

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  
 VG - Vegan  
 VG\* - Vegan Option Available  
 NGCI - Non Gluten Containing Ingredients  
 NGCI\* - Non Gluten Containing Ingredients Option Available  
 DF - Dairy Free  
 DF\* - Dairy Free Option Available

## START HERE

<b>CORNISH FISH SOUP</b> (NGCI*) £12.5 gurnard, confit fennel, crouton, saffron aioli	<b>PIGEON BREAST</b> (NGCI* DF*) £14 beetroot fondant, sour cherries, hazelnut granola, nasturtium
<b>72HR PRIMROSE HERD PORK BELLY</b> (NGCI* DF*) £12.5 butternut, pork crackle, apple, mustard jus	<b>BURRATA</b> (V NGCI) £12 figs, chicory, truffle honey, candied walnuts
<b>CHALK FARM VODKA CURED TROUT</b> (NGCI* DF*) £13 bloody mary sorbet, linseed tuille, avocado	<b>WILD MUSHROOM RAVIOLI</b> (V) £13 mushroom consommé, celeriac, mustard

## MAIN PART

<b>VENISON LOIN</b> (NGCI*) £26.5 boudin noir, salsify, celeriac, blackberry, sauce grand veneur	<b>JERUSALEM ARTICHOKE RISOTTO</b> (V NGCI*) £19.5 winter truffle, poached St Ewe's egg
<b>PAN-FRIED STONE BASS</b> (NGCI) £23.5 cauliflower, beurre noisette, hazelnut, capers, samphire	<b>CRAPAUDINE BEETROOT</b> (V VG DF*) £18 cous cous, almond, sultana, ewe's curd
<b>PAN-ROASTED RAY WING</b> (NGCI* DF*) £21 confit fennel, sauce vierge, pannagrata	<b>DOUBLE WAGYU BEEF BURGER</b> (NGCI* DF*) £20 cheese sauce, chimichurri, fries
<b>BEEF STRIPLOIN</b> (NGCI* DF*) £28.5 confit tomato, truffle & parmesan hand-cut chips, chimichurri	<b>PAN-ROAST CHICKEN BREAST</b> (NGCI*) £21.5 chicken thigh cigar, potato fondant, lovage
<b>Make it Surf &amp; Turf</b> add monkfish tail £8	

## ON THE SIDE

<b>BEEF FAT MASH, BEEF OATS &amp; JUS</b> (NGCI*) £5	<b>HAND-CUT CHIPS, TRUFFLE &amp; PARMESAN</b> (V VG* NGCI DF*) £5
<b>TENDERSTEM BROCCOLI, TOASTED ALMONDS</b> (V VG NGCI DF*) £5	<b>HOUSE SALAD</b> (V VG NGCI DF) £5

## SOMETHING SWEET

<b>TOFFEE APPLE</b> (V NGCI*) £12 pecans, caramelised white chocolate, cornish fudge	<b>PEAR &amp; ALMOND FRANGIPANE TART</b> (V) £11 poire william anglaise
<b>PINEAPPLE TART TATIN</b> (V) £12 rum, chilli, ginger, coconut ice-cream	<b>A SELECTION OF WESTCOUNTRY CHEESES</b> (V NGCI*) £15 artisan crackers, grapes, celery, pickled walnut (Additional £5 supplement for dinner inclusive guests)
<b>CHOCOLATE DELICE</b> (V NGCI*) £12 biscoff, popcorn, salted caramel ice-cream	

## COFFEE HIT

<b>IRISH COFFEE</b> £7.50	<b>BAILEYS COFFEE</b> £7.50
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