

START HERE

CORNISH FISH SOUP (NGCI*) £12.5 gurnard, confit fennel, crouton, saffron aioli Best paired with <i>Moderne Allegorie Assyrtiko</i>	PIGEON BREAST (NGCI* DF*) £14 beetroot fondant, sour cherries, hazelnut granola, nasturtium Best paired with <i>Barbera Briccotondo</i>
72HR PRIMROSE HERD PORK BELLY (NGCI* DF*) £12.5 butternut, pork crackle, apple, mustard jus Best paired with <i>Walt Riesling</i>	BURRATA (V NGCI) £12 figs, chicory, truffle honey, candied walnuts Best paired with <i>Miopasso Pinot Grigio</i>
CHALK FARM VODKA CURED TROUT (NGCI* DF*) £13 bloody mary sorbet, linseed tuille, avocado Best paired with <i>Alba Martin Albarino</i>	WILD MUSHROOM RAVIOLI (V) £13 mushroom consommé, celeriac, mustard Best paired with <i>Walt Pinot Noir</i>

MAIN PART

VENISON LOIN (NGCI*) £26.5 boudin noir, salsify, celeriac, blackberry, sauce grand veneur Best paired with <i>Haut-Médoc, L'Étoile de Villegeorge</i>	JERUSALEM ARTICHOKE RISOTTO (V NGCI*) £19.5 winter truffle, poached St Ewe's egg Best paired with <i>Crazy Creatures Gruner Veltliner</i>
PAN-FRIED STONE BASS (NGCI) £23.5 cauliflower, beurre noisette, hazelnut, capers, samphire Best paired with <i>Wynns Coonawarra Chardonnay</i>	CRAPAUDINE BEETROOT (V VG DF*) £18 cous cous, almond, sultana, ewe's curd Best paired with <i>Terra Iconica Beaujolais</i>
PAN-ROASTED RAY WING (NGCI* DF*) £21 confit fennel, sauce vierge, pannagratata Best paired with <i>Crazy Creatures Gruner Veltliner</i>	DOUBLE WAGYU BEEF BURGER (NGCI* DF*) £20 cheese sauce, chimichurri, fries Best paired with <i>Laurent Perrier La Cuvée Brut</i>
BEEF STRIPLOIN (NGCI* DF*) £28.5 confit tomato, truffle & parmesan hand-cut chips, chimichurri Make it Surf & Turf add monkfish tail £8 Best paired with <i>La Croix Merlot</i>	PAN-ROAST CHICKEN BREAST (NGCI*) £21.5 chicken thigh cigar, potato fondant, lovage Best paired with <i>Azabache White Rioja</i>

ON THE SIDE

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

SOMETHING SWEET

TOFFEE APPLE (V NGCI*) £12 pecans, caramelised white chocolate, cornish fudge Best paired with <i>Petit Guiraud</i>	PEAR & ALMOND FRANGIPANE TART (V) £11 poire william anglaise Best paired with <i>Pear Storm Cocktail</i>
PINEAPPLE TART TATIN (V) £12 rum, chilli, ginger, coconut ice-cream Best paired with <i>Deen Vat 5 Semillion</i>	A SELECTION OF WESTCOUNTRY CHEESES (V NGCI*) £15 artisan crackers, grapes, celery, pickled walnut (Additional £5 supplement for dinner inclusive guests) Best paired with <i>Taylor 10 Year old Tawny</i>
CHOCOLATE DELICE (V NGCI*) £12 biscoff, popcorn, salted caramel ice-cream Best paired with <i>Fortified Shiraz</i>	

COFFEE HIT

IRISH COFFEE £7.50	BAILEYS COFFEE £7.50
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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