

SNACKS

| SMOKED CODS ROE DIP (NGCI*, DF) toasted sourdough | £8 | CARAMELISED ONION HUMMUS (NGCI*, DF, V, VG) toasted flatbread | £6 |
|---|----------------|---|------|
| MARINATED OLIVES (NGCI, V, VG, DF) | £5 | SMOKED ALMONDS (NGCI, V, VG, DF) | £6 |
| | | START HE | RE |
| CORNISH FISH STEW (DF, GF*) roast garlic mayonnaise, guada, crostini | £14 | SCALLOP crispy pork belly, carrot and anise, soy glaze, sesame | £15 |
| CREAM CHEESE FILO TART (V) candied walnuts, beetroot PROSCIUTTO & TRUFFLE (GF) potato crisp, truffle mayonnaise, pickles | £11 £14 | BEEF CHEEK (GF) parsnip, shallots, nasturtium | £11 |
| | | SWEETCORN AGNOLOTTI (v) spiced corn volute (spinach, crème fraiche, sweetcorn filling) | £11 |
| | | MAIN PA | RT |
| PORK (GF*) pork tenderloin, hogs pudding, cabbage roll, apple purée, pork bon bon | £26 | MARKET FISH (GF) crab sauce, tenderstem, pickled artichoke | £28 |
| KING JANUARY (V, GF, DF) braised and charred king january cabbage, pickles and rosemary dressing | £20 | LAMB (GF) salsify, artichoke purée, wild mushrooms, madeira sauce | £27 |
| BUTCHERS CUT (GF, DF*) specially selected steak, truffle and parmesa chips, confit tomato, peppercorn sauce (butchers cut price to be confirmed on the day) | n | BEEF BURGER (GF*, DF*) pretzel bun, gem lettuce, tomato, smoked cheddar, burger sauce, fries | £20 |
| BUTTERNUT PAPPARDELLE (v, DF*) roast squash purée, sage, pumpkin seeds, grana padano | £20 | HAKE (GF) red wine tartare, sage brown butter, kale, pumpkin | £26 |
| | | ON THE SI | DE |
| HERBY NEW POTATOES (GF, DF*) BEEF FAT MASH (GF*) SKIN ON SEA SALT FRIES (GF, DF) | £5 £7 £5 | TENDERSTEM BROCCOLI TOASTED ALMONDS (GF, DF*) | £6 |
| | | TRUFFLE AND PARMESAN TRIPLE COOKED CHIPS | £6.5 |
| | | HOUSE SALAD (GF, DF) | £5 |

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
DE - Dairy Free

DF* - Dairy Free Option Available

SOMETHING SWEET

| EARL GREY ICE CREAM SANDWICH pears, raisins & sauternes syrup | £12 | RHUBARB & CUSTARD gingerbread ice cream | £12 |
|--|-----|---|-----|
| APPLE FRANGIPANE apple sorbet, apple brandy custard | £11 | A SELECTION OF WESTCOUNTRY CHEESES (V NGCI*) | £16 |
| CHOCOLATE DELICE (V NGCI*) biscoff, popcorn, salted caramel | £12 | artisan crackers, grapes, celery, pickled walnut (Additional £5 supplement for dinner inclusive guests) | |