

SNACKS

SMOKED CODS ROE DIP (NGCI*, DF) toasted sourdough	£8	CARAMELISED ONION HUMMUS £6 (NGCI*, DF, V, VG) toasted flatbread
MARINATED OLIVES (NGCI, V, VG, DF)	£5	SMOKED ALMONDS £6 (NGCI, V, VG, DF)

START HERE

CORNISH FISH STEW (DF, GF*) £14 roast garlic mayonnaise, guada, crostini Best paired with <i>Alba Martin Albarino</i>		PROSCIUTTO & TRUFFLE (GF) £14 potato crisp, truffle mayonnaise, pickles Best paired with <i>Walt Pinot Noir</i>
CREAM CHEESE FILO TART (V) £11 candied walnuts, beetroot Best paired with <i>Walt Riesling</i>		BEEF CHEEK (GF) £11 parsnip, shallots, nasturtium Best paired with <i>Crozes Hermitage</i>
SCALLOP £15 crispy pork belly, carrot and anise, soy glaze, sesame Best paired with <i>Cannonball Chardonnay</i>		SWEETCORN AGNOLOTTI (V) £11 spiced corn volute (spinach, crème fraiche, sweetcorn filling) Best paired with <i>Rivalry Chenin Blanc</i>

MAIN PART

PORK (GF*) £26 pork tenderloin, hogs pudding, cabbage roll, apple purée, pork bon bon Best paired with <i>Crazy Creatures Gruner Veltliner</i>		MARKET FISH (GF) £28 crab sauce, tenderstem, pickled artichoke Best paired with <i>Alba Martin Albarino</i>
KING JANUARY (V, GF, DF) £20 braised and charred king january cabbage, pickles and rosemary dressing Best paired with <i>Rivalry Chenin Blanc</i>		LAMB (GF) £27 salsify, artichoke purée, wild mushrooms, madeira sauce Best paired with <i>Vina Rioja</i>
BUTCHERS CUT (GF, DF*) - specially selected steak, truffle and parmesan chips, confit tomato, peppercorn sauce Best paired with <i>De Martino Merlot</i> <i>(butchers cut price to be confirmed on the day)</i>		BEEF BURGER (GF*, DF*) £20 pretzel bun, gem lettuce, tomato, smoked cheddar, burger sauce, fries Best paired with <i>Laurent Perrier Brut</i>
BUTTERNUT PAPPARDELLE (V, DF*) £20 roast squash purée, sage, pumpkin seeds, grana padano Best paired with <i>Miopasso Pinot Grigio</i>		HAKE (GF) £26 red wine tartare, sage brown butter, kale, pumpkin Best paired with <i>Cannonball Chardonnay</i>

ON THE SIDE

HERBY NEW POTATOES (GF, DF*) £5	TRUFFLE AND PARMESAN £6.5
BEEF FAT MASH (GF*) £7	TRIPLE COOKED CHIPS
TENDERSTEM BROCCOLI £6	SKIN ON SEA SALT FRIES (GF, DF) £5
TOASTED ALMONDS (GF, DF*)	HOUSE SALAD (GF, DF) £5

SOMETHING SWEET

EARL GREY ICE CREAM SANDWICH £12 pears, raisins & sauternes syrup Best paired with <i>Petit Guiraud</i>		RHUBARB & CUSTARD £12 gingerbread ice cream Best paired with <i>Rhubarb Roulade Cocktail</i>
APPLE FRANGIPANE £11 apple sorbet, apple brandy custard Best paired with <i>Late Harvest Tokaji</i>		A SELECTION OF WESTCOUNTRY CHEESES (V NGCI*) £16 artisan crackers, grapes, celery, pickled walnut <i>(Additional £5 supplement for dinner inclusive guests)</i> Best paired with <i>Taylor 10 Year old Tawny</i>
CHOCOLATE DELICE (V NGCI*) £12 biscoff, popcorn, salted caramel Best paired with <i>Fortified Shiraz</i>		

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