

## BEGINNING OF THE JOURNEY

FISTRAL SOURDOUGH & CORNISH SCONE OF THE DAY  
Cornish sea salted clotted cream butter

### START HERE

<b>MINISTRONE</b> (NGCI*, V) £13 artichoke pesto, pecorino Romano <b>Best paired with</b> <i>Agustinos Merlot</i>	<b>OX CHEEK STUFFED PASTA</b> (DF*) £13.5 cauliflower, truffle jus, crispy onion <b>Best paired with</b> <i>Frappato Vittoria</i>
<b>SWEETCORN FRITTER</b> (V) £13 spiced corn velouté, paprika, cajun popcorn <b>Best paired with</b> <i>Jean-Claude Mas Mon gewurztraminer</i>	<b>HAM HOCK &amp; SMOKED CHICKEN TERRINE</b> (NGCI*) £13.5 asparagus, radish, artichoke <b>Best paired with</b> <i>Pisano Cisplanto Albarino</i>
<b>BREAM</b> (NGCI) £13.5 ratatouille, shellfish bisque <b>Best paired with</b> <i>Pisano Cisplanto Albarino</i>	<b>VEGAN NDUJA ARANCINI</b> (DF, V, VG) £12 <b>Best paired with</b> <i>Ca' Bolani Prosecco</i>
<b>CONFIT SALMON</b> (NGCI*, DF) £13.5 lemongrass broth, yuzu, pistachio £13.5 <b>Best paired with</b> <i>Lago Vinho Verde</i>	

### MAIN PART

<b>DUCK BREAST</b> (DF*, NGCI*) £28.5 duck leg dauphine, carrot, orange, spiced duck jus <b>Best paired with</b> Paxton Shiraz	<b>OYSTER REGINETTE PASTA</b> £22.5 clams, parsley <b>Best paired with</b> Orchard Lane Sauvignon Blanc
<b>PORK TENDERLOIN</b> (NGCI*, DF*) £24.5 hogs pudding, fondant, fennel, apple, pork jus <b>Best paired with</b> Crazy Creatures Gruner Veltliner	<b>DOUBLE WAGYU BURGER</b> (NGCI*, DF*) £21 chimichurri, chilli cheese, fries <b>Best paired with</b> Laurent Perrier Cuvée Brut
<b>TOMAHAWK STEAK FOR 2 TO SHARE</b> (NGCI*, DF*) £86 braised short rib pie, Lovage emulsion, hand cut chips <b>Best paired with</b> Augustinos Merlot <i>(£18pp supplement for dinner inclusive guests)</i>	<b>VEGAN FALAFEL BURGER</b> (DF, VG, V) £20 lettuce, tomato, guacamole, fries <b>Best paired with</b> Maison Badet Clement
<b>COD</b> (NGCI) £26 cauliflower coral, samphire, capers, raisins, beurre noisette <b>Best paired with</b> Friulano	<b>PRIME FISH AND CHIPS</b> (NGCI*, DF) £28 Fistral sauce, hand cut chips <b>Best paired with</b> Gusbourne English Sparkling Wine
<b>AUBERGINE</b> (DF, VG, V) £21.5 Moroccan couscous, pomegranate <b>Best paired with</b> Walt Pinot Noir	

### ON THE SIDE

<b>NEW POTATOES, HERB BUTTER</b> (NGCI, DF*, V, VG*) £6	<b>CHIMICHURRI PADRON PEPPERS</b> (NGCI, DF, V, VG) £6
<b>FINE BEANS, TOASTED ALMONDS</b> (NGCI, DF*, V, VG*) £5	<b>FRIES</b> (NGCI, DF, V, VG) £6
<b>GREEK SALAD</b> (NGCI, DF*, V, VG*) £6	<b>HAND-CUT CHIPS</b> (NGCI, DF, V, VG) £6

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