

BRASSERIE

Nibbles

House-made Bread today's butter <i>[G,M]</i>	6
The Allotment Pot (ve) summer squash hummus, rye soil, vegetable crudités <i>[G,S]</i>	10
Cauliflower Popcorn (ve) teriyaki, soy, chilli, sesame <i>[So,SD,G,S]</i>	9

Starters

Chilled Tomato Gazpacho (ve) heritage tomato, feta & basil oil <i>[G, SD]</i>	9
Whole Tiger Prawns burnt lime, wasabi ponzu dip <i>[M, E,Mu,So,Cr]</i>	14
Crispy Duck Salad compressed watermelon, pomegranate & chilli <i>[G,F,So,SD]</i>	12
BBQ Violet Artichokes watercress emulsion & panko crusted st.ewe's egg <i>[G, E,Mu,SD]</i>	12

Starter/Main

Fowey Mussels & Crusty Bread 16/20 Somersby cider, bacon, parsley, focaccia <i>[G,Mo,M,SD]</i>
Heritage Breed Steak Tartare 16/24 <i>Main is accompanied by salted fries</i> mustard, confit shallot, egg yolk <i>[G,F,E,M,SD]</i>

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain allergens. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

Mains

Roast Atlantic Cod jersey royals, roasted baby gem lettuce, brown butter hollandaise <i>[F,M,E,SD]</i>	28	Cornish Crab Linguine chilli & garlic emulsion, capers & parsley <i>[G,M,Cr]</i>	28
Chicken Milanese lemon dressed rocket, marinated tomatoes & parmesan <i>[G,E,M,SD]</i>	25	Ale Battered Haddock thrice cooked chips & 3 sauces <i>[G,F,So,M,Mu]</i>	22
Summer Vegetable Gnocchi soft herb salsa verde, pecorino <i>[So,M,Mu,SD]</i>	21	Rump of Black Face Lamb baba ghanoush, couscous, flaked almonds <i>[G,C,N,SD]</i>	36

Grill

Tamarind-Glazed Pork Chop summer greens, black garlic, sage gremolata <i>[G,S,C,SD]</i>	25	Himalayan Salt-Aged Rib-Eye Steak bone marrow, crispy onions, chunky chips <i>[M,G]</i>	36
Short Rib Chuck Burger streaky bacon, cheddar, salted fries <i>[G,C,E,M,Mu,SD]</i>	24	Cauliflower Steak (ve) beetroot hummus, fennel & pomegranate <i>[SD,S]</i>	19

Sauces

Peppercorn Sauce 3 <i>[SD,G,F,Mu]</i>	Chimichurri 3 <i>[SD]</i>	Aioli 3 <i>[SD, E]</i>	Béarnaise 3 <i>[M,SD,E]</i>	Café De Paris Butter 3 <i>[SD,G,F,Mu,M]</i>
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To Share

(2-3 people)

ask the team for more information	
Catch Of The Day	MVP
Butcher's Cut	MVP

Sides

Courgettes, Sage, Garlic & Lemon (ve) <i>[SD]</i>	5
BBQ Broccoli, Miso Emulsion <i>[So,E,S]</i>	6
Sugar Snaps, Edamame & Petits Pois <i>[So,M]</i>	6
Jersey Royal Potatoes <i>[M]</i>	6
Green Salad & House Dressing <i>[SD]</i>	5
Salted Fries (ve) <i>[G]</i>	5

Poke Bowls

Healthy Lunchtime? Mon - Sat

Red & White Quinoa, Toasted Seeds, Shaved
Carrot, Edamame Beans, Red Cabbage,
Broccoli & Squash Hummus

With a choice of;

Za'atar Spiced Grilled Chicken 22
[So,S,SD]

Teriyaki-Glazed Salmon 22
[G,So,S,SD,F]

Roasted Summer Squash (ve) 18
[So,S, SD]

