


BRASSERIE

Nibbles

House-made Bread cultured butter <i>[G,M]</i>	6
Vegetable Crudités  red pepper hummus, music bread <i>[G,S,SD]</i>	10
Cauliflower Popcorn  teriyaki, soy, chilli, sesame <i>[So,SD,G,S]</i>	9

Starters

Roasted Carrot & Coconut Soup  sambar spiced granola, cumin yogurt <i>[G,Mu,SD]</i>	9
Brochette of Prawn & Monkfish lemon & garlic aioli <i>[Cr,F,E,M,SD]</i>	14
Crispy Duck Salad compressed watermelon, pomegranate, chili <i>[G,F,So,SD]</i>	12
Italian Burrata roasted beetroot, hazelnut, truffle honey <i>[N,SD,M,Mu]</i>	12
Chopped Harvest Salad  kale, chickpea, sumac, figs, lemon dressing Add grilled chicken <i>[N,S,SD,Mu]</i>	11/20 7
Fowey Mussels & Crusty Bread Somersby cider, bacon, parsley, focaccia <i>[G,Mo,M,SD]</i>	16/20

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.  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

Roasted Atlantic Cod new potatoes, grilled gem lettuce, brown butter hollandaise <i>[F,M,E,SD]</i>	28	Cornish Crab Linguine chili & garlic emulsion, capers, parsley <i>[G,M,Cr]</i>	28
Chicken Milanese fresh lemon, rocket, marinated tomatoes, parmesan <i>[G,E,M,SD]</i>	25	Ale Battered Haddock triple cooked chips, minted peas, tartare & curry sauce <i>[G,F,So,M,Mu,E]</i>	22
Wild Mushroom Gnocchi  white wine, cream, black truffle <i>[SD]</i>	25	Slow Cooked Aubergine tamarind, roasted onions, white bean puree, burnt onion <i>[So]</i>	22

Roasts

Rare Breed Roast Pork Belly crackling, apple sauce <i>[E,M,SD,G]</i>	25	Rare Roasted Grassfed Beef Striploin creamed horseradish <i>[E,M,SD,G]</i>	27
Served with Yorkshire pudding, thyme & garlic roasties, root veg, red cabbage, proper gravy			





To Share

(2-3 people)

ask the team for more infomation

Today's Catch	MVP
Butcher's Cut	MVP

Sides

Garlic Buttered New Potatoes  <i>[SD]</i>	
BBQ Broccoli, Miso Emulsion  <i>[So,S]</i>	
Sugar Snaps, Edamame, Petits Pois  <i>[So,SD]</i>	
Green Salad, House Dressing  <i>[SD]</i>	
Salted Fries  <i>[G]</i>	6

BOTANICAL

AFTERNOON TEA

Why not try our Botanical Afternoon Tea, A fragrant celebration of flavour and seasonality, our new Botanical Afternoon Tea is designed to delight the senses. Inspired by English gardens and wild botanicals, the menu blends elegant savouries, floral-infused sweets, and delicate details – from lavender pavlova to chamomile and honey cake.

£42 Per Person

Includes a Pot of Tea and a Glass of AIX Rose

£55 Per Person

Includes the above, plus ticket to Hampton Court Palace

Plant-Based option available.