


BRASSERIE

Nibbles

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


Starters

Roasted Carrot & Coconut Soup 	9
sambar spiced granola, cumin yogurt <i>[G,Mu,SD]</i>	
Brochette of Prawn & Monkish 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 	11/20
kale, chickpea, sumac, figs, lemon dressing Add grilled chicken <i>[N,Se,SD,Mu]</i>	7
Fowey Mussels & Crusty Bread Somersby cider, bacon, parsley, focaccia <i>[G,Mo,M,SD]</i>	12/18


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>	24	Ale Battered Haddock triple cooked chips, minted peas, tartare & curry sauce <i>[G,F,So,M,Mu,E]</i>	22
Wild Mushroom Gnocchi 	25	Slow Cooked Aubergine tamarind, roasted onions, white bean puree, burnt onion <i>[So]</i>	22

Grill

Himalayan Salt-Aged Rib-Eye Steak bone marrow, crispy onions, chunky chips <i>[M,G]</i>	38	Seabass Pavé romesco sauce, preserved lemon, fennel <i>[G,F,N,SD]</i>	22
Signet Steak Frites bavette steak, chimichurri, salted fries <i>[G,SD]</i>	23	Plant Based Cheeseburger 	20
Short Rib, Chuck Burger streaky bacon, cheddar, salted fries <i>[G,C,E,M,Mu,SD]</i>	20	mushroom & vegetable based patty, red onion, tomato chutney, salted koffman fries <i>[G,So,Mu]</i>	

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 infomation	
Today's Catch	MVP
Butcher's Cut	MVP

Sides

5

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

Poke Bowls

Our lunchtime speciality... Mon - Sat

red & white quinoa, toasted seeds, shaved carrot, edamame beans, red cabbage, broccoli, red chilli, crispy kale, spring onion, avocado & red pepper hummus

with a choice of;

Za'atar Spiced Grilled Chicken 20
[So,S,SD]

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

Siracha Roasted Squash  18
[So,S,SD]

