

BRASSERIE

Nibbles

Ibérico Ham	10
Cashew Nut Hummus (ve) vegetable sticks <i>[SD,N,C,S]</i>	8
Cauliflower Popcorn (ve) teriyaki, soy, chilli, sesame <i>[So,SD,G,S]</i>	8

Starters

Wild Garlic & White Onion Soup (ve) herb focaccia, aged olive oil <i>[G]</i>	10
Potted Smoked Trout cornichons, melba toast <i>[F,So,M,G]</i>	12
Soft Shell Crab, Chilli & Tomato Jam chopped gem lettuce & lime <i>[Cr,G,S,S,SD,P]</i>	12
Marinated Tomato & Burrata basil pesto, toasted hazelnuts <i>[N,M,SD]</i>	16
Roasted Beetroot Salad (ve) spring leaves, tarragon labneh, za`atar dressing <i>[SD,M,S]</i>	9
Bang Bang Chicken & Soba Noodles red chilli, peanut dressing <i>[N,So,P,G,SD,M]</i>	12

Starter/Main

Fowey Mussels & Crusty Bread 9/16
Somersby cider, bacon *[G,Mo,M,SD]*

Seared Scottish Scallops 17/26
caramelised shallots, apple, pancetta *[Mo,SD,M]*

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. 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

Pan Fried Sea Bream capers, parsley beurre noisette <i>[F,M,SD]</i>	26	Confit Duck Shepherd's Pie sun-dried tomatoes, chervil <i>[So,E,M,C,SD]</i>	24
Chicken Milanese & Black Truffle Oil creamed spinach, organic hen's egg <i>[G,E,M]</i>	24	Beer Battered Cod & Chips crushed English peas, tartare sauce <i>[G,F,E,M]</i>	20
Rocket & Parmesan Risotto extra virgin olive oil <i>[L,So,M,SD,C]</i>	20	Slow-Cooked Shoulder of Lamb navarin vegetables, mint, rosemary <i>[M,SD]</i>	32

Grill

Free-Range Pork Chop spiced apple chutney, sage <i>[SD]</i>	22	Himalayan Salt-Aged Rib-Eye Steak bone marrow, crispy onions, chunky chips <i>[M,G]</i>	34
Short Rib Chuck Burger streaky bacon, cheddar, salted fries <i>[G,C,E,M,Mu,SD]</i>	20	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>	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)

Today's Catch minted new potatoes & steamed samphire <i>[F,SD,M]</i>	MVP
Maldon Salt-Baked Saddle of Lamb spring vegetables, thyme, rosemary <i>[G,E,M,C,SD]</i>	95

Sides

Crunchy Broccoli & Chopped Chilli (ve) <i>[SD]</i>	5
Honey Buttered Carrots <i>[M]</i>	5
Sugar Snaps, Edamame & Petits Pois <i>[So,M]</i>	5
Minted New Potatoes <i>[M]</i>	5
Rocket, Parmesan & Balsamic Salad <i>[SD,M]</i>	5
Salted Koffman Fries (ve) <i>[G]</i>	5

Poke Bowls

Our lunchtime speciality... Mon - Sat

Coconut Rice, Toasted Seeds, Cucumber,
Edamame Beans, Red Cabbage & Crispy Kale

With a choice of;

Peanut Satay Chicken 18
[G,So,SD,P,S,M]

Teriyaki-Glazed Salmon 18
[G,So,SD,F]

Sriracha Squash (ve) 18
[So,SD]

