
Introducing our new menu:

Enjoy the same great flavours, now crafted for sharing. All dishes are served in the centre of the table, with the menu arranged from smaller plates to larger

Painswick rye sourdough, Netherend salted butter, smoked cod roe	5
Maldon oyster, jalapeno	5
Coppa stagionata	6
Beaujolais saucisson	6
Cantabrian anchovy, lemon zest	6
Cheddar & jalapeno croquetas	6
Truffle pudding, smoked onion (v)	7
Calçot onion, romesco sauce (v)	10
Coal roasted artichoke, hazelnut, ajo blanco (v)	12
Pig cheek, celeriac, pear	15
Devonshire crab on toast, blood orange	16
St Austell Bay mussels, lemongrass	17
Glazed King oyster mushroom, quince, soy (v)	21
Pork chop, carrot ketchup	24
Lamb, aubergine, fennel	25
BBQ Cornish monkfish, curry sauce	27
Rib of beef, peppercorn sauce	85
Mixed leaf salad (v)	5
Triple, cooked chips (v)	6
BBQ hispi, chilli (v)	6
Potato terrine (v)	6
Rhubarb & custard monkey bread (v)	8
Basque cheesecake, blood orange (v)	9
Apple tarte tatin, vanilla ice cream	10
Chocolate delice, passionfruit (v)	10
Selection of British artisan cheese (v)	14

*A discretionary 12.5% service charge will be added
to the total of your bill*