

STARTERS

Sourdough bread & cultured butter (V)
3.95

*Cured Loch Duart salmon, confit beetroot,
horseradish yoghurt, buttermilk dressing*
14.95

*Crispy beef fritta, forest mushroom fregola,
caramelised onion puree*
12.95

*Dorset crab on toast, confit lemon,
natural yoghurt, sea herbs, sourdough*
14.95

Crispy calamari, lime, Thai dressing, sweet chilli dip
14.95

*Fennel & orange salad, yogurt dressing,
orange vinaigrette, seeds & grains (V)*
12.95

*Porthilly oysters, shallot vinegar, lemon,
Vietnamese dressing*
3.50 each

Beef carpaccio, rocket, aged parmesan & truffle dressing
19.50
Add black perigord truffle £10 supplement

*Salad of Jerusalem artichokes, truffle vinaigrette,
foraged herbs, bitter leaves (V)*
14.95

MAINS

Grilled beef burger, Fontina cheese, tomato relish, onion rings, brioche bun, fries 20.5

Buttermilk fried chicken sandwich, iceberg lettuce, Churchill sauce, brioche bun, fries 20.5

Cornish sea bream, red pepper & pine nut caponata, aubergine puree 27.5

Newlyn line caught cod, pearl barley, Atlantic prawns, lemongrass velouté 29

Jerusalem artichoke risotto, artichoke crisps, aged parmesan 22

Grilled Cumbrian cob chicken, pumpkin fregola, trompette mushrooms, garlic crisps 25.5

Saddleback pork belly, white bean cassoulet, savoy cabbage, pearl onions 27.5

Steak cooked over charcoal served with green salad, béarnaise sauce, fries
Rib eye 37

Sirloin 39

T-bone (1kg) to share 90

PIZZA & PASTA (All pizza's available gluten free)

Handmade penne, braised venison ragu, aged parmesan 17

Handmade rigatoni, nduja, mascarpone, basil, Parmesan, confit tomatoes 19.5

Wood-fired pizza, tomato, mozzarella, pepperoni 19.5

Wood-fired pizza, tomato, rocket, Taleggio, red onion, Parma ham 19.5

Wood-fired pizza, tomato, mozzarella, basil (V) 17

SIDE ORDERS

Tenderstem broccoli
6.5

Fries
6.5

Fine beans with confit shallot
6.5

Green salad
6.5

Rocket and Parmesan salad, balsamic vinaigrette
6.5

Mashed potatoes
6.5

DESSERTS

*Rum and raisin parfait, spiced pineapple,
coconut sorbet*
9

Ice cream & sorbet
9

*Hazlenut praline and clementine choux,
javira milk chocolate sauce*
9

*Caramelised pear and almond tart, burnt
honey ice cream*
9

*Valrhona chocolate moelleux,
milk ice cream*
9.50

*Selection of British and European
cheeses, crackers and chutney*
12.95

*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.
A 12.5% discretionary service charge will be added to your bill.*