

A LA CARTE

TO START

Summer Salad

green beans, apricot, almond, salsa verde ajo blanco & sherry vinaigrette | 14

Chalk Stream Trout Ceviche

Isle of Wight tomatoes, basil, sourdough croutons, dashi | 16

Cornish Crab Muffin

Cape Malay mayo, apple, tarragon & spiced brown crab | 18

Crispy Veal Sweetbread

baked celeriac, grilled kale, elderberry caper & red wine jus | 20

Somerset Saxon Chicken Terrine

red grapes & hazelnuts | 16

MAINS

Roasted Garden Beetroot

braised endive, ewes curd, beetroot & walnut vinaigrette | 29

Pan Roasted Cornish Cod

grilled courgette, green olive & pinenut tapenade, Isle of White tomato, anchovy, parmesan & basil sauce | 36

Grilled Cornish Monkfish

olive oil mash, red & green mojo, almonds & soft herbs | 40

Paddock Farm Tamworth Pork Collar

coco beans, sweetcorn, girolles, bacon jam & hazelnut | 34

Creedy Carver Duck

roast breast & confit leg, peaches, crisp potato cake, Swiss chard & pickled elderberry | 36

SIDES | 7.5

Crisp Potatoes

garlic butter

Grilled Hispi Cabbage

spiced yoghurt & pistachio

Garden Salad

house mustard dressing

Our food is made by hand in our kitchen, so we can't guarantee anything is allergen-free. Allergens in our kitchens include gluten, eggs, peanuts, tree nuts, sesame, milk, soya, fish, crustaceans, molluscs, celery, mustard and sulphites.