

A LA CARTE

TO START

Autumn Salad

pear, walnut, bitter leaves, sourdough crisp & mustard vinaigrette | 14

Cold Poached Chalk Stream Trout

Pink fir potatoes, seaweed mustard, gribiche, smoked horseradish & buttermilk | 16

Cornish Crab Muffin

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

Somerset Saxon Chicken Terrine

red grapes & hazelnuts | 16

Paddock Farm Pork Collar

creamed potatoes, pickled wild mushrooms, smoked prune mustard, hazelnut | 16

MAINS

Celeriac & King Oyster Mushroom Gratin

Jerusalem artichoke marmalade, pickled onion & grilled kale | 29

Pan Roasted Cornish Pollock

smoked mussels, leeks, coco beans, light curry velouté, almond crunch | 36

Cornish John Dory

baked celeriac, wild mushrooms, Roscoff onion, chicken butter sauce | 42

Creedy Carver Duck

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

Bathurst Estate Fallow Deer Pave

venison faggot, Delica pumpkin, pickled walnut, smoked bone marrow and bitter leaves | 34

SIDES | 7.5

Crisp Potatoes

garlic butter

Grilled Hispi Cabbage

*caraway emulsion &
roasted sunflower seeds*

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.