



Nibbles

Toasted Breads, House Butter £5 | Marinated Olives, Garlic, Rosemary, Chilli & Lemon £3.5 |
Three Cheese Arancini, Pesto, Parmesan £6 | Charred Padron Peppers, Aioli £6 |
Baby Chorizo, Red Wine, Smoked Paprika £6 | Cajun Corn Ribs, Sour Cream, Chive £5

Starter

Burrata | Heritage Tomatoes | Basil Pesto | Toasted Focaccia | Pine Nuts (gfo) (v) £10

Braised Beef Croquettes | Harissa Emulsion | Salsa Verde | Pickles £9

Torched Cornish Mackerel | Dill Pickled Cucumber | Potato Pancake | Herb Yoghurt £9

Buttermilk Crumpet | Crab Rilette | Cucumber | Fennel | Lobster Emulsion £10

Chicken Caesar Scotch Egg | Parma Ham | Parmesan | Frisee | Caesar Dressing £9

Steamed Mussels | Café de Paris Butter | Sea Purslane | White Wine & Garlic (gfo) £8

Main

Chicken Supreme | Miso Sweet Potato Puree | Greens | Chicken Fat Fondant Potato |
Chicken Butter Sauce | Ham Hock Fritter (gfo) £24

Roast Salmon | Crispy Cornish Squid | Potato Gnocchi | Warm Tartare Cream | Samphire £22

Dry Aged Beef Fillet | Short Rib Croquette | Pancetta | Truffle | Spinach | Roscoff Onion |
Bone Marrow Bordelaise £34

Fillet of Cod | Potato Pave | Celeriac | Leeks | Mussels | Champagne Cream | Caviar (gf) £24

Lamb Rump | Pomme Puree | Black Cabbage | Braised Lamb Shoulder Pie | Lamb Gravy £28

Roast Cauliflower | Sweet Potato | Spiced Chickpeas | Dill Yoghurt | Cucumber | Warm Flatbread (v) £18

Sides

Mixed Greens £5 | Broccoli & Parmesan £6 | Triple Cooked Chunky Chips £4.5

Rosemary Salt Fries £4.5 | House Salad, Dijon Vinaigrette, Croutons £5 | Truffle & Parmesan Fries £4.5

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian | gfo: Gluten Free Option
We May Be Able To Adapt Your Dish - Please Ask

Our Food Is Prepared In Areas Where Cross-Contamination May Occur. Our Menu Descriptions Do Not Include All Ingredients. It Is Important You
Notify Us Of Any Allergies Or Intolerances Before Ordering. 100% Of Gratuities Distributed To The Staff