



A La Carte Menu

Starters

Pan roast breast of wood pigeon, Jerusalem artichoke, salsify, wild mushrooms,
blackberries (gf) - £7.50

Lamb scrumpet, cavolo nero, mint salsa verde - £8

Honey and thyme marinated heritage beetroot, goats cheese, walnut
wafer (v) - £8

Salmon pave, horseradish slaw, liquorice sabayon (gf) - £8.50

Mains

Garlic and herb roast rump of lamb, baba ganoush, braised hispy cabbage,
d dukkah, rose harrisa jus - £19

Assiette of beef fillet, Romanesco broccoli, sticky oxtail, miniature cottage pie,
beef marmite - £20

Polurrian Bay bouillabaisse, saffron potatoes, samphire, crostini, rouille - £18

Cep mushroom and shallot tart tatin, vegetable textures, thyme and red wine
glaze (ve) - £16

Desserts

Dark chocolate cremeux, orange caramel, hazelnut brittle - £8

Walnut frangipane cake, coffee cream, salt caramel and pecans - £8

Cheeseboard - £9

If you have an allergy to certain foods please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill. All prices in pounds are
inclusive of VAT.

