

A LA CARTE

STARTERS

Cornish Crab Soup

Saffron rouille, crab on toast £12

Crispy Duck Egg

Butterbeans, chorizo, parsley £12

Wood Smoked Eel

Potatoes, potatoes, potatoes
Capers, sultanas, smoked butter £12

Tartar of Stone Bass

Caviar, oyster dressing, kohlrabi £11

Chicken Liver Parfait

Orchard chutney, sourdough toast £11

MAIN COURSES

Venison Fillet

Braised haunch with haggis and potato, roast parsnips, lingonberries, Laphroaig jus £29

Wiltshire Pork Belly

Croquette pigs head, salted rhubarb puree, turnips, mash, wheat beer sauce £26

Squab Pigeon

House black pudding, potato and bacon terrine, savoy cabbage, pickled plum, Wayanadan pepper £26

Fillet of Cornish Skate Wing

Crushed potato, brown shrimps, sea kale, brown butter sauce £25

10oz Hereford Ribeye Steak

Chips, onion rings and green salad £34

SIDES

Peppercorn sauce £3

Extra sourdough bread £2.5 per basket

Mash ▪ Buttered cabbage ▪ Leaf salad ▪ Hand cut chips

All £3.5

Our food is freshly made on the premises & may contain traces of nuts;

Therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements or if you prefer low salt please ask your waiter or waitress when you order.

For parties of 6 or more there is a 12.5% discretionary service charge.

Opening Times

LUNCH – Monday to Friday 12:00 – 14:00 Saturday 12:00 – 14:30 Sunday 12:00 – 16:00

DINNER – Monday to Thursday 18:30 – 22:00 Friday & Saturday 18:00 – 22:00

TASTING MENU

Cornish Crab Soup

Saffron rouille, crab on toast

Wine A: Pazarisa Salta Torrontes, Salta Argentina 2015

Wine B: Schlossbockelheimer Felsenberg Dry, Donnhoff, Nahe, Germany 2010/13

Tartar of Stone Bass

Caviar, oyster dressing, kohlrabi

Wine A: Weissburgunder, Gsellmann & Hans, Neusiedlersee, Austria 2013

Wine B: Meursault Henri de Villa Mont, Cote de Beaune, Burgundy 2012

Crispy Duck Egg

Butterbeans, chorizo, parsley

Wine A: Mr P, Elgin, South Africa 2014/15

Wine B: Gevrey Chambertin Benoit Stehly Domaine Lignier, Cote d'Or, Burgundy 2014

Squab Pigeon

House black pudding, potato and bacon terrine, savoy cabbage, pickled plum, Wayanadan pepper

Wine A: BoomBoom, Columbia Valley, Washington State, USA Wine 2013/14

B: Catena Alta Malbec, Mendoza, Argentina 2012

Rhubarb and Gingerbread Crumble Souffle

Ginger Ice cream £10

Dessert Wine: Brachetto d'Acqui Viticoltori Acquesi, Piemonte, Italy

Wine B: Passito Fondo Antico, Sicily, Italy, NV

£65 per person

Wine A: £35 per person

Wine B: £60 per person

Optional cheese course £8.5

A food experience to be enjoyed by the whole table

LUNCH MENU

2 courses - £25 – 3 courses - £30

Puy Lentil Soup

Savoy cabbage, garlic sausage

Salad of Beetroot

Windrush Valley goats cheese, quince, walnuts and

Winter leaves, quince vinegar

Irish Hereford Beef

Rump cap, beef compote, carrots, potato terrine

Cornish Pollock

Celeriac and fermented barley risotto, cavollo nero, red wine sauce

Cardamon Rice Pudding

Oranges, caramel sabayon

Yorkshire Rhubarb Trifle

Rhubarb sorbet