

STARTERS

Sourdough bread & cultured butter (V)
3.50

*Cured Loch Duart salmon, ponzu dressing,
finger lime, coriander, chilli*
14

Chilled tomato gazpacho, cucumber, black olive, basil (V)
13
Add half lobster £20 supplement

*Dorset crab on toast, confit lemon,
natural yoghurt, sea herbs, sourdough*
14

Crispy calamari, lime, Thai dressing, sweet chilli dip
14

*Fennel & orange salad, yogurt dressing,
orange vinaigrette, seeds & grains (V)*
12

*Porthilly oysters, shallot vinegar, lemon,
Vietnamese dressing*
3 each

*English beetroot, apple celery, raspberry,
horseradish yogurt, pine nuts (V)*
14

*Salad of Jerusalem artichokes, truffle vinaigrette,
foraged herbs, bitter leaves (V)*
14

MAINS

Grilled beef burger, Fontina cheese, tomato relish, onion rings, brioche bun, fries 19.5

Buttermilk fried chicken sandwich, iceberg lettuce, Churchill sauce, brioche bun, fries 19.5

Newlyn line caught cod, crushed peas, white onion puree, tomato vinaigrette 24

Grilled Cornish plaice, capers, lemon and parsley, citrus hollandaise 32

English pea risotto, aged Parmesan, braised morels (V) 22

Summer garden salad, grilled courgettes, peaches, wild rocket, broad beans (V) 20

King prawn curry, pilau rice, homemade naan bread 25

Steak cooked over charcoal served with green salad, béarnaise sauce, fries
Rib eye 35

Sirloin 38

T-bone (1kg) to share 90

PIZZA & PASTA

Handmade macaroni, gorgonzola, spring onion, pine nut & caper crumb (V) 16

Handmade rigatoni, nduja, mascarpone, basil, Parmesan, confit tomatoes 18

Wood-fired pizza, white sauce, confit lamb shoulder, Tunworth cheese, basil pesto 18

Wood-fired pizza, tomato, rocket, Taleggio, red onion, Parma ham 18

Wood-fired pizza, tomato, mozzarella, basil (V) 16

SIDE ORDERS

Tenderstem broccoli
6

Fries
6

Fine beans with confit shallot
6

Green salad
6

Rocket and Parmesan salad, balsamic vinaigrette
6

Mashed potatoes
6

DESSERTS

Lemon tart, yoghurt sorbet
8.5

Ice cream & sorbet
8.5

*Caramelised almond parfait,
black cherry compote & sorbet*
8.5

*Kentish strawberries, vanilla meringue,
elderflower cream*
8.5

*Valrhona chocolate moelleux,
milk ice cream*
9

*Selection of British and
European cheeses, crackers and chutney*
12

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.

A 12.5% discretionary service charge will be added to your bill.