



## STARTERS

- Sourdough bread & cultured butter (V)*  
3.95
- Cured chalk stream trout, confit betroot,  
horseradish yoghurt, buttermilk dressing*  
14.95
- Fig, pickled girolle and radish salad, aged  
balsamic vinegar, pine nuts (V)*  
12.95
- Dorset crab on toast, confit lemon,  
natural yoghurt, sea herbs, sourdough*  
14.95
- Crispy calamari, lime, Thai dressing, sweet chilli dip*  
14.95
- Fennel & orange salad, yogurt dressing,  
orange vinaigrette, seeds & grains (V)*  
12.95
- Porthilly oysters, shallot vinegar, lemon,  
Vietnamese dressing*  
3.50 each
- Beef carpaccio, rocket, aged parmesan & truffle dressing*  
19.50  
*Add Italian summer truffle £10 supplement*
- Salad of Jerusalem artichokes, truffle vinaigrette,  
foraged herbs, bitter leaves (V)*  
14.95

## MAINS

- Grilled beef burger, Fontina cheese, tomato relish, onion rings, brioche bun, fries* 20.5
- Buttermilk fried chicken sandwich, iceberg lettuce, Churchill sauce, brioche bun, fries* 20.5
- Cornish sea bream, red pepper & pine nut caponata, aubergine puree* 27.5
- Newlyn line caught cod, pearl barley, Atlantic prawns, lemongrass velouté* 29
- Sweetcorn & saffron risotto, Scottish girolles, aged parmesan (V)* 23.5
- Grilled Cumbrian cob chicken, pumpkin fregola, garlic crisps* 25.5
- Saddleback pork belly, white bean cassoulet, savoy cabbage, pearl onions* 27.5
- Steak cooked over charcoal served with green salad, béarnaise sauce, fries*
- Rib eye* 37
- Sirloin* 39
- T-bone (1kg) to share* 90

## PIZZA & PASTA (All pizza's available gluten free)

- Handmade tagliatelle, braised venison ragu', aged parmesan* 17
- Handmade rigatoni, nduja, mascarpone, basil, Parmesan, confit tomatoes* 19.5
- Wood-fired pizza, tomato, aubergine, courgette, peppers, mozzarella (V)* 19.5
- Wood-fired pizza, tomato, rocket, Taleggio, red onion, Parma ham* 19.5
- Wood-fired pizza, tomato, mozzarella, basil (V)* 17

## SIDE ORDERS

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|-----------------------------------|---------------------------------------------------------------|----------------------------------------------|
| <i>Tenderstem broccoli</i><br>6.5 | <i>Fries</i><br>6.5                                           | <i>Fine beans with confit shallot</i><br>6.5 |
| <i>Green salad</i><br>6.5         | <i>Rocket and Parmesan salad, balsamic vinaigrette</i><br>6.5 | <i>Mashed potatoes</i><br>6.5                |

## DESSERTS

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|--------------------------------------------------------------------------|----------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <i>Rum and raisin parfait, spiced pineapple,<br/>coconut sorbet</i><br>9 | <i>Ice cream &amp; sorbet</i><br>9                             | <i>Hazlenut praline and clementine choux,<br/>javira milk chocolate sauce</i><br>9  |
| <i>Caramelised pear and almond tart, burnt<br/>honey ice cream</i><br>9  | <i>Valrhona chocolate moelleux,<br/>milk ice cream</i><br>9.50 | <i>Selection of British and European<br/>cheeses, crackers and chutney</i><br>12.95 |

*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.*